Recipes for Good

and faith

Recipes for food and faith

Shared by —
Members & friends of
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HOW TO BECOME A MEMBER OF GOD'S FOREVER FAMILY

Here's How

Just as were were born into the human family so we can be born into God's Family.

The Bible says: "That which is born of the flesh is flesh; and that which is born of the Spirit is spirit."

John 3:6

To be born into God's Forever Family,

1. *you admit that you have sinned,*
   The Bible says: ".... all have sinned and come short of the glory of God."
   Romans 3:23
2. *you accept God's forgiveness*
   The Bible says: If we confess our sins, He is faithful and just to forgive us our sins, and to cleanse us from all unrighteousness."
   I John 1:9
3. *you invite Jesus Christ to come into your life.*
   The Bible says: ".... as many as received Him, to them gave He power to become the sons of God, even to them that believe on His name...."
   John 1:12

You will become a member of God's Forever Family if you will pray sincerely as you invite Jesus Christ to come into your life.

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Where To Look In the Bible ..

When:

Anxious for dear ones--Psalms 121; Luke 17
Business is poor--Psalms 37, 92; Ecclesiastes 5
Everything seems to be going from bad to worse--
II Timothy 3; Hebrews 13
Friends seem to go back on you--Matthew 5;
I Corinthians 13
Sorrow overtakes you--Psalms 46; Matthew 28
Tempted to do wrong--Psalms 15,19,139; Matthew 4
James 1
Things look "blue"--Psalms 34,71; Isaiah 40
You seem too busy--Ecclesiastes 3:1-15
You can't go to sleep--Psalms 4, 56, 130
You have quarreled--Matthew 18; Ephesians 4;
James 4
You are weary--Psalsm 95:17; Matthew 11
Worries oppress you--Psalms 46; Matthew 6
Desiring inward peace--John 14; Romans 8
Everything is going well--Psalms 33:12-22, 100;
I Timothy 6; James 2:1-17
Satisfied with yourself--Proverbs 11; Luke 16
Seeking the best investment--Matthew 7
Starting a new job--Psalms 1; Provers 16
Philippians 3:7-21
You have been placed in a position of respon-
sibility--Joshua 1:1-9; Proverbs 2
Making a new home--Psalms 127; Proverbs 17
I Peter 3
You are out for a good time--Matthew 15:1-20;
II Corinthians 3; Galatians 5
Wanting to live successfully with your fellow-
man--Romans 12

If You....

Are facing a crisis--Job 28:12-28; Proverbs 8; Isaiah 55
Are jealous--Psalms 49; James 3
Are impatient--Psalms 40; 90; Hebrews 12
Are bereaved--I Corinthians 15; Revelation 21,22
Are bored--II Kings 5; Job 38; Psalms 103,104; Ephesians 3
Bear a grudge--Luke 6; II Corinthians 4; Ephesians 4
Have experienced severe loses--Colossians 1; I Peter 1
Have been disobedient--Isaiah 6; Mark 12; Luke 5
Need forgiveness--Matthew 23; Luke 15; Philemon
Are sick or in pain--Psalsm 6,39,41,67; Isaiah 26

When You....

Feel your faith is weak--Psalsm 126,146; Hebrews 11
Think God seems far away--Psalms 25,125,138; Luke 10
Are leaving home--Psalms 119; Proverbs 3,4
Are planning your budget--Mark 4; Luke 19
Are becoming lax and indifferent--Matthew 25; Revelation 3
Are lonely or fearful--Psalms 27,91; Luke 8; I Peter 4
Fear Death--John 11,17,20; II Corinthians 5:1; John 3; Revelation 14
Have sinned--Psalms 51; Isaiah 53; John 3;
Want to know the way of prayer--I Kings 8:12-16; Luke 11,18
Want a worshipful mood--Psalms 24,84,116; Isaiah 1:10-20; John 4:1-45

Curious Facts and Interesting Information About the Bible

Books in the Old Testament.....39
Chapters in the Old Testament.....929
Verses in the Old Testament.....23,214
Words in the Old Testament.....592,439
Letters in the Old Testament.....2,728,100
Books in the New Testament.....27
Chapters in the New Testament.....260
Verses in the New Testament.....7,959
Words in the New Testament.....181,253
Letters in the New Testament.....838,380
The middle and shortest chapter is Psalms 116
The longest chapter is Psalms 119
The middle verse is Psalms 118:8

To Find. . .

The Ten Commandments--Exodus 20; Deuteronomy 5
The Shepherd Psalm--Psalms 23
The Birth of Jesus--Matt. 1,2; Luke 2
The Beatitudes--Matt. 5:1-12
The Lord's Prayer--Matt 6:5-15; Luke 11:1-13
The Sermon on the Mount--Matt.5,6,7
The Great Commandments--Matt 22:34-40
The Great Commission--Matt. 28:16-20
The Parable of the Good Samaritan--Luke 10
The Parable of the Prodigal Son--Luke 15
The Parable of the Sower--Matt. 13; Luke 8
Mark 4
The Last Judgment--Matt 25
The Crucifixion, Death and Resurrection of Jesus--Matt. 26,27,28; Mark 14,15,16; Luke 22,23,25; John 13-21
The Outpouring of the Holy Spirit--Acts 2

KEY TO ABBREVIATIONS

C - CUP

Dz - DOZEN

Gal - GALLON

lb - POUND

Lg - LARGE

Med - MEDIUM

Oz - OUNCE

Pkg - PACKAGE

Pt - PINT

Qt - QUART

Sm - SMALL

Sq - SQUARE

T - TABLESPOON

t - TEASPOON

Appetizers & Soups

Appetizers
&
Soups

CHEESE BALL

1/4 lb Soft Cheddar Cheese--Wispride
1 Lg Pkg Cream Cheese
1/4 lb Rouquefort--Blue Vein (I omitted)
1 Sm Glass Blue Cheddar (I used Wispride Blue Cheese)
1 Sm Glass Pimiento Cheese
1 Clove Garlic
1/8 lb Butter (1/2 cube)
Dash Worcestershire
Chopped Parsley

Have all ingredients at room temperature. Blend all ingredients together with mixer. Shape into one or two balls. Roll in chopped parsley.

Sally Sticklin

SAUSAGE & CHEESE BALLS

1 lb Regular (brand name) Sausage
1 lb Sharp Cheddar Cheese, grated fine
2 1/2 C Bisquick

Mix thoroughly with hands, roll in hand small portions into rolls. Pinch off enough to make small balls the size of marbles. Watch. Cook until golden brown. Break one open for test of doneness. Cook 10-15 minutes at 350°. Good for holiday or party snack. Yields 50 to 75 according to size.

Ginger N. Custer

SPINACH PUFFS

2 Pkg Chopped Frozen Spinach, cooked & drained well.
2 C Peppridge Farm Herb Stuffing mix
1 C Parmesan Cheese
6 Eggs
3/4 C soft margarine
Pepper, Garlic Salt, Worcestershire to taste.

Combine above & roll into walnut size balls. Place close together on cookie sheet & freeze. Store frozen puffs in airtight container in freezer. Bake as many as needed at 375° for 15 minutes. DO NOT thaw before baking.

Carolyn Smith

Dear God,
I have a problem.
It's me.

Dear Child,
I have an answer.
It's Me.

I am the Alpha and Omega, the beginning and the end, the first and the last.

Rev. 22:13 KJV

Be ye still, and know that I am God:
I will be exalted among the nations,
I will be exalted in the earth.

Psalm 46:10 ASV

MUSHROOM-GARLIC ROUNDS

6 Slices White or Wheat Bread
2 T Butter or Margarine, melted
10 medium Mushrooms, very finely chopped (about 1 1/4 C)*
1 T Butter or Margarine
1/2 t Garlic Salt
2 T Pimiento (drained & chopped)

Heat oven to 400°. Cut each bread slice into four 1 1/2" circles; brush one side of bread circles with 2 tablespoons melted butter. Place buttered sides down on ungreased baking sheet. Bake bread circles until bottoms are light brown, about 5 minutes. Cook and stir mushrooms in 1 tablespoon butter over low heat until mushrooms are brown, about 5 minutes. Stir in garlic salt. Spread about 1/2 teaspoon mushroom mixture on unbuttered side of each bread circle. Cover and refrigerate up to 24 hours.

15 minutes before serving, heat oven to 350°. Garnish each round with small piece of pimiento. Bake about 4 minutes. Makes 24 rounds.

* 1 can 8 Oz mushroom stems & pieces, drained and finely chopped, can be substituted for fresh mushrooms.

Sue (Wheeler) Burns

We live charmed lives if we are living in the center of God's will. All the attackes that Satan through others can hurl against us are not only powerless to harm us, but are turned into blessings on the way.

SHRIMP-CHEESE SPREAD

Place 3-8 Oz pkg Cream Cheese on serving tray.

Pour 1/2 C Shrimp Cocktail Sauce on each block of cheese.

Top each block with 1 can (4 1/2 Oz) Deveined Tiny Shrimp, rinsed & drained.

Serve with crackers. Makes 18-20 servings.

Sue (Wheeler) Burns

RITZ CRACKER SPREAD

1 lb Bologna (ground)
6 Hard boiled eggs (mashed)
3 Stalks celery (finely chopped)
1 Good size onion (finely chopped)
1/2 C Mayonnaise

Mix above together and spread on Ritz crackers. Also makes good sandwiches.

Bessie Wheeler

Finally, brethren, whatsoever things are true, whatsoever things are honorable, whatsoever things are just, whatsoever things are pure, whatsoever things are lovely, whatsoever things are of good report; if there be any virtue, and if there by any praise, think on these things. The things which ye both learned and received and heard and saw in me, these things do: and the God of peace shall be with you.

Phil. 4:8,9 ASV

CHANTILLY CREME

1/2 C Cool Whip
1/2 C Sour Cream
3 T Powdered Sugar
1/2 t Vanilla

This is a good dip for fresh fruit. I usually double the recipe, as it does keep good in a tightly covered jar in the refrigerator.

Bessie Wheeler

FRUIT DIP

Mix 1-8 Oz pkg Cream Cheese and 1-7 Oz jar Marshmallow creme.

Add water to thin if desired. Great on all fruit (and fingers). Jan Zachary even likes it on carrot sticks!

Pam Sinks

MEXICAN PIZZA DIP

Layer in large pizza pan in this order:

A) Cover entire pan with thin layer Rosarita Refried Beans
B) Philidelphia Cream Cheese
C) 1 Avacado (mashed)
D) Taco Sauce (as desired)
E) 1 Tomato (diced)
F) 1 Can Chopped Olives
G) 1 C grated mild cheese

Bake at 350° until thoroughly warm and cheese is melted.

Charla Currier

ORANGE JULIUS

1-6 Oz Orange Juice Concentrate
1 C Water
1 C Milk
1/3 C Sugar or less
1/2 to 1 t Vanilla
10 Ice Cubes crushed
1 Egg

Mix in blender. Serves 4 big glasses!

Jan Zachary

APPLE JUICE SHAKE

Mix in blender 2 cups of apple cider (Cider Mill is best because it is fresh & has no preservatives) with about 4 scoops of vanilla ice cream. Blend & drink. It's delicious!

Donna Morse

MILK SHAKE

1 Pt Ice Cream (any flavor)

1 Pkg Vanilla Instant Breakfast

2 C Milk

Put in blender and mix for 1 minute. Serves 1.

Darlene Dunn

Live now as you shall have wished you lived when you stand at the Judgement Seat of Christ.

Wm Culbertson

CHRISTMAS EGGNOG PUNCH

1 Gallon Eggnog

1 Gallon Vanilla Ice Cream (scoops)

2 Qts 7-Up

Sprinkling of nutmeg

Delicious! Serves a crowd.

Jeannette Gardner

PUMPKIN NOG

1 Qt Vanilla Ice Cream (softened)

1 Qt Milk

1 Can Pumpkin Pie Mix (30 Oz)

Beat ice cream & milk until smooth, stir in pumpkin mix. Just before serving, sprinkle with nutmeg. Makes 20 1/2 cup servings.

Irene Canfield

SLUSHY PUNCH

1 46 Oz Pineapple Juice (Lg can)

1 12 Oz Frozen Orange Juice

Blend -- 6 Oz Frozen Lemonade & 6 Ripe Bananas

6-8 C Water

Mix all above and freeze. Add 6 large bottles of Ginger Ale when ready to serve.

Pam Sinks

BANANA SLUSH PUNCH

2 C Sugar
4 C Water
5 Over-ripe Bananas
3-6 Oz cans water
1-46 Oz can Pineapple Juice
1-6 Oz can Frozen Lemonade
1-6 Oz can Frozen Orange Juice
2 Qts 7-Up

Dissolve sugar and water in blender. Blend in bananas. Combine with all other ingredients except 7-Up. Mix well and freeze. Take from freezer 3 hours before serving. When partly thawed, beat with fork until slushy. Add the 7-Up. Serves 50.

Kathy Hoover

FRUIT TEA

Simmer: 1 Qt of water with 3 sticks cinnamon and
1 hr 4 whole cloves.

Then remove spices.

Add: (Do NOT let boil or will separate)

1-12 Oz can Frozen Orange Juice
1-12 Oz can Frozen Lemonade
1/2 C Sugar

Stir till dissolved. Store mixture in refrigerator or freezer. Makes 2 quarts. For cup of tea, boil water, add 2-3 tablespoons mixture, stir and serve. Keeps in refrigerator 2 weeks.

Pam Sinks

SPICED MOCHA COFFEE MIX

1 C Dry Non-dairy Creamer
1 C Hot Cocoa Mix
2/3 C Instant Coffee
1/2 C Sugar
1/2 t Ground Cinnamon
1/4 t Ground Nutmeg

Mix above well, store in airtight container. Use 3/4 teaspoon per cup of boiling water.

Carolyn Smith

HEARTY TURKEY SOUP

1 C Diced, cooked Turkey
3 C Turkey Broth
1/4 C Butter or Margarine
1 Small Onion, chopped
1 C Potatoes, diced
1 C Carrots, diced
1 C Celery, diced
1 t Oregano
1 T Parsley Flakes
14 Oz can Evaporated Milk
2 T Flour

Melt butter in skillet. Cook onion till transparent. In large saucepan put broth, potatoes, celery, carrots & onion & bring to a boil. Cook over low heat 10-15 minutes. Stir in turkey, oregano & parsley & continue cooking about 15 minutes (until vegetables are tender, but still a little crisp). Combine milk with flour & stir into broth mix until well blended. Check seasoning, add salt & pepper to taste. Serves 6.

Julie Musick

POTATO SOUP

2 Strips of bacon, cut in small pieces, partially fried, then add:
4 small carrots, sliced thin
4 small onion, sliced thin
1 C water

Cook the above about 10 minutes. Then add all the above to a medium pan. Add:

4 medium potatoes, diced
2 C water
1 1/2 t salt

Cook till done. When done, drain saving the liquid. Measure the liquid and add enough water to make 3 cups of liquid. Add 1 cup dry powdered milk to liquid. Stir. Add to vegetables. Return to stove. Heat till hot. Do NOT boil. Serve hot.

Barbara Neuschwanger

The world crowns success;
God crowns faithfulness.

Moreover, brethren, I declare unto you the gospel which I preached unto you, which also ye have received, and wherein ye stand; by which also ye are saved, if ye keep in memory what I preached unto you, unless ye have believed in vain. For I delivered unto you first of all that which I also received, how that Christ died for our sins according to the scriptures; and that he was buried, and that he rose again the third day according to the scriptures.

I Cor. 15:1-4 KJV

FANTASTIC HAMBURGER MINESTRONE

Brown 1 lb hamburger and 1 cup of chopped onions. Drain off fat. Add 1 cup each cubed raw potatoes, sliced raw carrots and shredded cabbage. Add 1/2 cup sliced celery. Toss in EITHER one 15 ounce can of tomato sauce plus a cubed-up fresh tomato OR 2 1/2 cups of whole (stewed) tomatoes. Then add 1/4 cup uncooked rice, a bay leaf , 1/2 teaspoon thyme, 1/4 teaspcon basil, 5 teaspoons salt, 1/4 teaspoon pepper and 6 cups of water. (No, that really isn't too much salt!) Cover & simmer for one hour. Good served with grated cheddar or Parmesan cheese.

Cindy Taylor

ZUCCHINI AND CORN SOUP

1 large can Corn, undrained
1 lb Fresh Mushrooms, whole
1 t Inst Chicken Bouillon
2 T Flour
1 t Salt
5 C Zucchini, cubed
1 Onion, chopped
1 C Sour Cream
2 t Dillweed
1/2 t Pepper

In slow cooker, combine corn, zucchini, onion, mushrooms and bouillon. Cover. Cook on high for 2 hours. Blend sour cream, flour & seasonings. Stir into mixture & cook an additional 15 minutes, until warm.

Sandy Lea Vell

CREAM OF ZUCCHINI SOUP

3 C Sliced Zucchini (4 small)
1/2 C Water
1 T Onion
1 t Seasoning Salt
1/2 t Parsley Flakes
2 t Chicken Seasoning Stock Base
2 T Butter
2 T Flour
1/8 t White Pepper
1/4 t Bon Appetite
1 C Milk
1/2 C Half/Half
Sour Cream and Paprika

Combine in saucepan zucchini, water, onion, seasoning salt, parsley and stock base. Cook until zucchini is tender & only small amount of water is left--mash or put thru blender or sieve.

Melt butter in pan--add flour & remaining stock base, pepper, Bon Appetite & blend. Add milk, half & half & simmer--stirring until thick. Stir in zucchini--mixing well. Serve topped with sour cream & paprika. Serves 4.

Louise Noegel

Therefore if thine enemy hunger, feed him: if he thirst, give him drink: for in so doing thou shalt heap coals of fire on his head. Be not overcome with evil, but overcome evil with good.

Rom. 12:20,21 KJV

LENTIL SOUP

Saute in 3 oz of oil the following:

3 Slices of bacon, diced
3/4 C Carrots, diced
3/4 C Onions, diced
3/4 C Celery, diced

Stir constantly & add 3/4 cup of flour. When blended, add 3½ qts of water & stir well. Add:

1 C Lentils
1 t Salt
1 t Lawrey's Seasoning Salt
2 t Accent Powder
4 T Beef Bouillon
Pinch of Nutmeg & White Pepper
3/4 C Potatoes, diced

Simmer for 3-4 hours.

Kathy Schwartz

POTATO SOUP

5 Medium Potatoes
3 Medium Onions
3 Stalks Celery with tops
1 1/2 t Salt
1 1/4 C Water
1 Qt Scalded milk
Salt & Pepper to taste

Pare & dice potatoes. Chop onions and celery. Combine potatoes, onions, celery, salt and water in large saucepan; cover. Cook until vegetables are soft. Mash until pureed; add milk. Season with salt and pepper. Simmer for 10 minutes, beating occasionally with rotary beater. Serve hot or cold. (Flavor improves on 2nd day!) Serves 6.

Terry Ramos

CLAM CHOWDER

1-4 5/8 or 5 1/2 Oz pkg Scalloped Potato Mix
3 C Water
1-10 Oz pkg Frozen Mixed Vegetables
4 C Milk, whole
2 T Flour
1 Small Onion, chopped
1/2-1 lb lean Bacon, chopped
2 lbs Ground (minced) Goeducks or Clams

Fry bacon & drain; add goeducks or clams. Cook 5-10 minutes at medium heat.

In a 4 1/2 quart Dutch oven, combine potatoes from mix and the 3 cups water; bring to boiling. Reduce heat and simmer, covered, for 5 minutes. Add vegetables & onions; return to boiling. Cover & simmer 10 minutes, stirring occasionally. Blend 1/2 cup of the milk, flour and the seasoning packet from the potato mix; set aside. Add remaining milk and the clam mixture. Stir in flour & milk mixture. Cook and stir till bubbly. Cook 2 minutes more. (May use more flour if you prefer thicker soup.) Serves 8.

George Bruch

HEARTS FOUND IN THE BIBLE

Broken Heart — *Psalm 34:18;* "The Lord is nigh unto them that are of a broken heart; and saveth such as be of a contrite spirit."

Clean Heart — *Psalm 51:10* "Create in me a clean heart, O god; and renew a right spirit within me."

Deceitful Heart — *Prov. 12:20;* Deceit is in the heart of them that imagine evil: but to the counselors of peace it is joy."

Blind Heart — *Eph. 4:17,18;* This I say therefore, and testify in the Lord, that ye henceforth walk not as other Gentiles walk in the vanity of their mind, having the understanding darkened, being alienated from the life of God through the ignorance that is in them because of the blindness of their heart."

Froward Heart — *Prov. 17:20;* "He that hath a froward heart findeth no good; and he that hath a perverse tongue falleth into mischief."

Foolish Heart — *Prov. 15:7;* "The lips of the wise disperse knowledge; but the heart of the foolish doeth not so."

Glad Heart — *Psalm 4:7;* "Thou hast put gladness in my heart."

Merry Heart — *Prov. 15:13;* "A merry heart maketh a cheerful countenance; but by sorrow of the heart the spirit is broken."

Perfect Heart — *I Kings 9:61;* "Let your heart therefore be perfect with the Lord our God, to walk in His statutes, and to keep His commandments."

Pure Heart *Psalm 24:3;* "Who shall ascend into the hill of the Lord? or who shall stand in His holy place? He that hath clean hands and a pure heart."

Rejoicing Heart *Psalm 105:3;* "Glory ye in His holy name: let the heart of them rejoice that seek the Lord."

Psalm 19:8; "The statutes of the Lord are right, rejoicing the heart; the commandment of the Lord us pure, enlightening the eyes."

Righteous Heart *Prov. 15:28;* "The heart of the righteous studieth to answer, but the mouth of the wicked poureth out evil things."

Tender Heart *Eph. 4:32;* "And be ye kind one to another, tenderhearted, forgiving one another, even as God for Christ's sake hath forgiven you."

Sick Heart *Prov. 13:12;* "Hope deferred maketh the heart sick; but when the desire cometh, it is a tree of life."

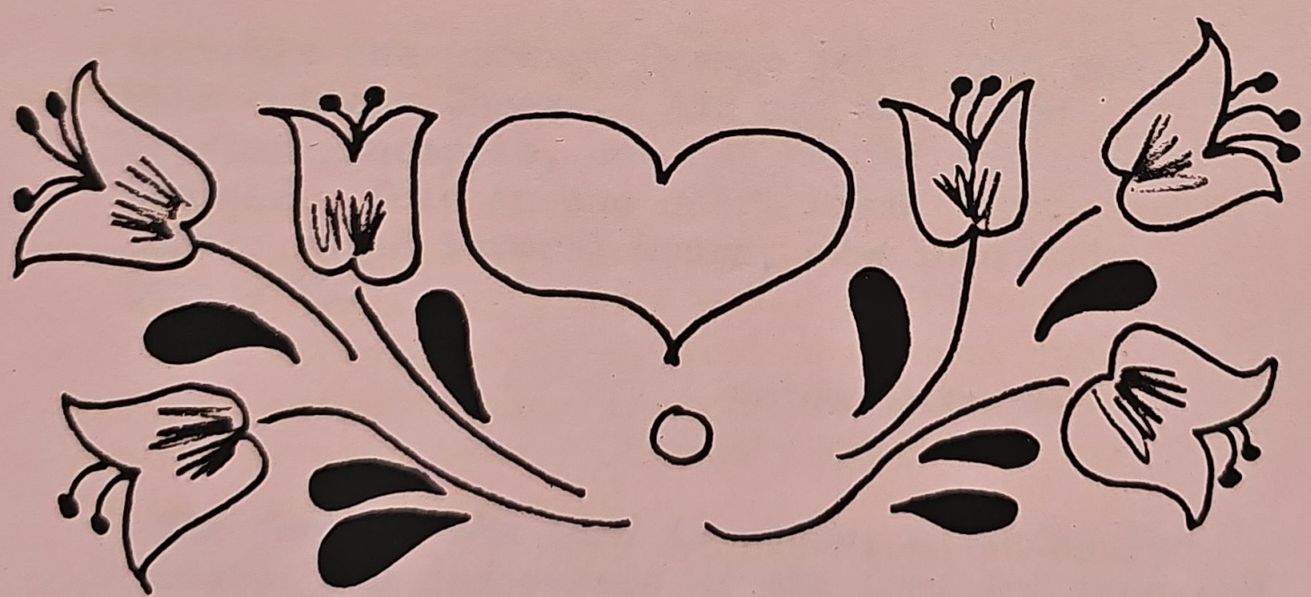
Sound Heart *Prov. 14:30;* "A sound heart is the life of the flesh: but envy the rottenness of the bones."

Understanding Heart I Kings 3:11,12; "Because thou hast asked not for theyself long life; neither hast asked riches for thyself, nor hast asked the life of thine enemies, but hast asked for thyself understanding to discern judgment, Behold, I have done according to thy words: lo, I have given thee a wise and an understanding heart."

Upright Heart *Psalm 7:10;* "My defense is of God, which saveth the upright in heart."

Wise Heart *Prov. 10:8;* "The wise in heart receive commandments: but a prating fool shall fail"

Salads & Vegetables



Scales
&
Vegetables

UNUSUAL FRUIT SALAD

1-6 Oz Pkg Orange Jello

Dissolve jello according to directions; add:

2 C Miniature Marshmallows
1/2 C Sugar

Stir until dissolved, cool until syrupy. Then whip till light. Fold in:

1 Pt Whipping Cream, whipped or 2 Pkg Dream Whip, whipped
1 Lg Can Crushed Pineapple, drained
2 Maraschino Cherries, cut fine
5-6 Drops Peppermint Extract

Chill at least overnight so the flavor ripens before serving.

Barbara Neuschwanger

ORANGE DELIGHT SALAD

Sprinkle one package Orange jello into one pint Cottage Cheese. Add one No. 2 can Crushed Pineapple, one can Mandarin Oranges, drained. Fold in one quart Dream Whip. Should stand several hours, even overnight. Serves 20.

Velda Clemmens

The fear of the Lord is clean, enduring for ever: the judgements of the Lord are true and righteous altogether. More to be desired are they than gold, yea, than much fine gold: sweeter also than honey and the honeycomb.

Psalm 19:9,10 KJV

QUICK FRUIT SALAD

1-17 Oz Can Fruit Cocktail, light syrup
1-13 Oz Can Pineapple Chunks
1-11 Oz Can Mandarin Oranges
1-12 Oz Jar Maraschino Cherries
3 Lg Bananas
1-3 Oz Instant Lemon Pudding
2 T Lemon Juice

Mix fruit cocktail & pineapple chunks with most of the juice adding the dry instant lemon pudding. Drain mandarin oranges. Drain & rinse maraschino cherries, then cut them in half. Then mix the oranges, cherries, bananas, pudding & lemon juice into the first mixture.

Bessie Wheeler

CALIFORNIA SALAD

1 C Sour Cream
1 C Mandarin Oranges
1 C Pineapple Tidbits
1 C Angel Flake Coconut
1 C Miniature Marshmallows

Mix together gently & refrigerate overnight.

Irene Canfield

Some hearts, like evening primroses, open more beautifully in the shadows of life.

A Bible that's falling apart usually belongs to a person who isn't.

PISTACHIO SALAD

Mix the following together, in this order, & let set at least one hour. Blend the first two ingredients very thoroughly:

1-20 Oz Can Crushed Pineapple & juice
1 Sm Pkg Instant Pistachio Pudding
1-4 Oz Whipped topping
1-8 Oz Sour Cream

Jeannie Evans

STRAWBERRY MOLDED SALAD

1 Lg Pkg Strawberry Jello
1 Lg Pkg Frozen Strawberries, thawed
1-20 Oz Can Crushed Pineapple, well drained
2 Bananas, mashed
1 Pt Sour Cream
2 C Boiling Water

Dissolve jello in boiling water. Mix in fruit. Pour half of mixture into 9" x 13" glass dish & let set. Spread the sour cream on top. Top with remaining jello mixture. Chill until set.

Jeannie Evans

WARM CHILDREN AND LOVE

Take 5 or 6 children - sprinkle over a wide field Add some water - a cool babbling brook. Stir in some excitement. Add a generous portion of love and a pinch of laughter. Cover with a clear blue sky and allow to bake for several hours in the warm summer sun. When done and a golden brown, wash and tuck into a soft bed.

ORANGE SALAD

1 Pkg Orange Jello
1 Pkg Tapioca Pudding
1 Pkg Vanilla Pudding (not instant)

Combine jello & puddings in suacepan. Add 3 cups water. Stir well, cook until thickened. Chill.

1 Can Mandarin Oranges, drained
1 Pkg Dream Whip

Whip Dream Whip as directed on package. Fold oranges into cooled mixture, then fold in Dream Whip. Pour into mold and chill.

Irene Canfield
by Myrtle Watterberg

PEACH-YOGURT SALAD

1-17 Oz Can Fruit Cocktail
1 Lg Pkg Peach Jello
2 C Boiling Water
1-8 Oz Vanilla-flavored Yogurt

Drain fruit, reserving 1/2 cup syrup. Dissolve gelatin in boiling water. Measure 1 cup gelatin; blend in yogurt & pour into 8" square pan. Chill until set but not firm. Add measured syrup to remaining gelatin & chill until slightly thickened. Arrange fruit on gelatin-yogurt layer & top with clear gelatin. Chill until firm, about 3 hours. Makes 9 servings. May use any flavor jello & fruit combination.

Jeannie Evans

VALENTINE SALAD

1/4 C Red Hot Cinnamon candies
1 C Boiling Water
1 Pkg Lemon Jello
1 C Unsweetened Applesauce

Dissolve red cinnamon candies in boiling water, stirring to dissolve. Pour over lemon flavored jello, stir to dissolve, allow to cool. When cool stir in applesauce. Pour half of mixture into heart-shaped mold. Chill until set (in refrigerator), keep remaining jello, applesauce mixture at room temperature until needed.

Filling:

1-3 Oz Pkg Cream Cheese
2 T Cream
2 T Mayonnaise

Combine cream cheese (have at room temperature) cream & mayonnaise, mix well. Spread on set jello mixture. Pour remaining jello on top. Leave in refrigerator a few hours or overnight until set. (salad can be made without filling) Unmold on a plate.

Irene Canfield

Love is spelled --- J-E-S-U-S

O Jerusalem, Jerusalem, that killeth the prophets, and stoneth them that are sent unto her! how often would I have gathered thy children together, even as a hen gathereth her own brood under her wings, and ye would not!

Luke 13:34 ASV

FROZEN SALAD

1 Can Cherry Pie Filling
1 Can Crushed Pineapple, less 1/4 juice
1 Can Eagle Brand Condensed Milk
1-9 Oz Cool Whip or 1 Pkg Dream Whip, prepared according to pkg directions
1/2 t Orange or Cherry Flavoring
1/2 t Pineapple, lemon or almond flavoring

Mix altogether, pour into large mold. Freeze. Unmold, slice to serve. Serves 10-12.

Betty Stratton

LEMON JELLO SURPRISE

1 Lg Pkg Lemon Jello
2 C Boiling Water
1 1/2 C 7-Up
1 Sm Can Crushed Pineapple + juice
2 Lg Bananas, sliced
3 C Mini Marshmallows
2-3 C Cool Whip
Grated Cheddar Cheese

Dissolve jello in water in 9"x13" glass dish. Add 7-Up, pineapple & juice & bananas. Cover jello mixture completely with marshmallows. Let set. Before serving, spread Cool Whip on over marshmallows and sprinkle grated cheese on top. Serves 15.

Jeannie Evans

You cannot kindle a fire in any other heart until it is burning in your own.

CAULIFLOWER SALAD

1 Lg Head or 2 Sm Heads of Cauliflower, broken into bite-size pieces
1 C Radishes, sliced
1/4 C Green Onions, chopped
1/2 C Parsley, chopped

Mix together:

1 C Mayonnaise
1 C Sour Cream
1 Pkg Good Season Cheese Garlic Mix

Pour over vegetables and refrigerate overnight. Serves 6-10.

Kathy Hoover

SPINACH SALAD

2 Bunches Fresh Spinach, washed well, dried & torn into bite-size pieces
1 Can or 1 C Bean Sprouts, drained
1 Can Water Chestnuts, sliced
2 Eggs, hard-boiled & diced
8 Slices Bacon, fried crisp & crumbled

Put the above in 9" x 13" pan in layers. Mix the following & pour over ingredients. Do not stir in! Mix in blender:

1/2 C Salad Oil
1/2 C Sugar
1/4 t Salt
1/4 C Vinegar
1/2 C Catsup
1 Med Onion
2 t Worcestershire

Judy Boyd

TOMATO ASPIC SALAD

1 Can Tomato Soup

Bring to a boil and add:

2 T gelatin soaked in 1/2 C cold water

Then add:

1/2 t Salt
1 Sm Carton Cream Style Cottage Cheese
1 C Mayonnaise
1/4 C Green Pepper, chopped
1 Sm Onion, chopped
1/2 C Celery, chopped

May add canned crab or shrimp. Serves 8-10.

Helen Farringer

STUFFED TOMATO SALAD

4 Med Tomatoes
2 Potatoes, boiled
5-6 Black or green Olives
2-3 Fillets of Anchovies - Optional
1 T Parsley, chopped
2 T Olive Oil or regular oil
2 T Vinegar
Salt & Pepper to taste

Wash tomatoes. Cut off a thin slice opposite stem. Scoop out seeds & pulp. Sprinkle with a little salt. Cut boiled potatoes in cubes; cut olives, fillets & the hard parts of the tomatoes in small pieces. Add parsley, salt, pepper, oil & vinegar. Mix & stuff the tomatoes. Garnish the top with half an olive or with chopped green pepper. Serve on lettuce leaves.

Bessie Wheeler

LAYERED VEGETABLE SALAD

Make one day before serving!

1 Head Iceburg Lettuce, torn
8 Slices Bacon, cooked crisp & crumbled
1 C Celery, diced
1 White or Red Onion, diced
1 Pkg Frozen Peas, uncooked
4 Eggs, hard-boiled & diced
4 Oz Cheddar Cheese, grated

Put in large bowl in layers, 1/2 lettuce, 1/2 peas, etc. Then second set of layers, 1/2 lettuce, 1/2 peas, etc. Spread dressing over salad:

2 C Mayonnaise
2 T Sugar

Cover tightly and set in refrigerator overnight.

Sue (Wheeler) Burns

He climbs highest who helps another up.

Love is patient and kind;
Love is not jealous, or conceited or proud.
Love is not ill-mannered, or selfish or irritable;
Love does not keep a record of wrongs;
Love is not happy with evil, but is happy with the truth.
Love never gives up; its faith, hope, and patience never fail.
Love is eternal.

I Cor. 13:4-8

24-HOUR VEGETABLE SALAD

6 C Lettuce, chopped
Salt, Pepper & Sugar
6 Eggs, hard-boiled, chopped
1-10 Oz Pkg Frozen Peas (thawed)
1 lb Bacon, cooked crisp, drained & crumbled
2 C (8 Oz) Natural Swiss Cheese, grated
1 C Green Onions, sliced with tops
Paprika

Place 3 cups lettuce in bottom of large bowl, & sprinkle with salt, pepper & sugar to taste. Layer eggs on top of lettuce in bowl & sprinkle with more salt. Layer in order--peas, remaining lettuce, bacon & swiss cheese. Spread mayonnaise over top sealing edges to bowl. Cover & chill 24 hours. When ready to serve, toss & add green onions. Sprinkle top with paprika. Serves 12-15.

Donna Morse

Change Me

Lord,
make my hostility
hospitality,
of my brokenness
beauty,
of my pain
praise,
of myself
a servant.

Put on the new man, that is being renewed unto knowledge after the image of him that created him.
Col. 3:10 ASV

BEST CRAB SALAD

Mix together & leave overnight in refrigerator:

1 Loaf White Bread, cubed in small pieces with crusts removed
1 Med Onion, finely chopped
4 Eggs, hard-boiled & finely chopped

Add on second day & let stand 2-3 hours in refrigerator:

2 Cans Small Shrimp
1 C Crab (or more)
1-2 C Celery, finely chopped
3 C Mayonnaise

Irene Canfield

MACARONI SALAD

2 C Uncooked Macaroni

Cook, rinse & drain. Add:

1 C Cheddar Cheese, grated
1 Can Pitted Olives, cut in half
A lot of Dill Pickles, chopped

Add:

Mayonnaise, mustard & salt & pepper to taste.
Makes approximately 6 cups.

Julia Sinks

The fear of the Lord is the beginning of wisdom: and the knowledge of the holy is understanding.

Prov. 9:10 KJV

TACO SALAD

1 Head Lettece
1 Onion, chopped
3-4 Tomatoes, cut in wedges
8 Oz Cheddar Cheese, grated (or Longhorn)
1-15 Oz Can Kidney Beans, drained
1 Lg Avacodo, sliced
1 Lb Ground Beef
Salt to taste
1-6 Oz Bag Tortilla Chips (regular or taco)

In large bowl break lettuce into bite-size pieces. Add chopped onion, grated cheese, beans & tortilla chips (crush them as you add them). Brown ground beef & add salt to taste. Toss beef with salad & garnish with tomatoes, avocado & additional chips. You can use a french or thousand island dressing, however, we like a mild taco sauce for dressing best!

Donna Morse

FRUITED CHICKEN SALAD

3 C Chicken, cooked & cut in sm pieces
1 C Celery, chopped
1 Sm Can Mandarin Oranges or sections of 3 fresh oranges
6 Slices Pineapple, cut in bite size slices or tidbit equivalent
1/2 t Salt
1/2 to 3/4 C Mayonnaise (just enough to hold salad together)

Mix gently (fold once). Serve on lettuce.

Marilyn Vickers

ARE YOU A WILTED LEAF OF LETTUCE?

Place a leaf of lettuce under the faucet. Turn the hot water upon it and watch it shrivel and shrink. Reach for the cold faucet and see the way the leaf of lettuce will wriggle and try to smile.

Our mind has two such faucets. We can turn on the heat of self-pity, anger, envy, resentment, spite, jealousy, revenge, or hate, and our souls will shrivel and pucker. Unkind words will come to our lips and bring unhappiness to us and those around us. Or we may turn on refreshing thoughts of love, duty, honor, sharing, kindness, and bring laughter and joy to those near us and to ourselves.

How can I think kind thoughts of one who has done me a wrong? Remember "a soft answer turneth away wrath." Substitute bitter thoughts to thoughts of hope for his success, his happiness. Or stop entirely all thoughts concerning him or the events which caused unhappiness, and begin to think how to make some one else happy as a recompense. How can I think healthy thoughts when I am sick? By knowing that God is near at hand, ready to have you "Knock and it shall be opened unto you," and by keeping your thoughts uplifted you help Him to aid you to get well.

Don't wilt yourself. Be what God intended you to be. Turn on the right faucet.

Mary B. Steyle
Gospel Herald

FROZEN SLAW

2 Heads Cabbage, chopped
2 T Salt

Let above stand 1 hour. Add:

4 C Sugar
2 C Vinegar
1 T Mustard Seed
1 T Celery Seed

Bring to a boil, then cool. Add & mix well:

1 C Green Pepper
2 C Celery
2 C Carrots, grated
1 Red Sweet Pepper

Now it is ready to eat or put in containers and freeze.

Pam Sinks

SWEET POTATO BALLS

3 lb White Sweet Potatoes, peeled & cooked
1 T Sugar
1 T Butter
Dash Nutmeg
1 Egg, slightly beaten
10-11 Marshmallows (regular size)
Crushed Corn Flakes (about 2 cups)
Crisco

Mash potatoes with beater, then add sugar, butter, nutmeg & egg, stir well. Let cool. Wrap enough mixture to cover marshmallow & roll in crushed corn flakes. Then fry in Crisco till all sides are browned. Can be prepared day before & refrigerated. Then fry in Crisco just before serving.

Marilyn Vickers

SWEET POTATO SOUFFLE

3 C Mashed Yams
1 C White Sugar
1/2 t Salt
2 Eggs
1/3 Stick Margarine, melted
1/2 C Evaporated Milk
1 t Vanilla

Mix ingredients in mixer bowl & beat after each addition. Pour into 8" x 12" dish & prepare topping:

1 C Brown Sugar
1 C Nuts, chopped (pecans are better)
~~1/2 C~~ 1/3 Flour
1/3 Stick Margarine, melted

Mix until crumbly. Sprinkle by hand all over potato mixture. Bake for 30-35 minutes at 350°. Check for brownness, may take less time.

Janice Collie

THINGS YOU JUST CAN'T DO

Sow bad habits and reap good character.
Sow jealousy and hatred and reap love and friendship.
Sow dissipation and reap a healthy body.
Sow deception and reap confidence.
Sow cowardice and reap courage.
Sow neglect of the Bible and reap a well-guided life.

GOLDEN POTATO CASSEROLE

6 Med Potatoes
1 Pt Sour Cream
10 Oz Sharp Cheddar Cheese, grated
1 Bunch Green Onions, chopped
3 T Milk
1 t Salt
1/8 t Pepper
2 T Butter, melted
1/3 C Bread Crumbs

Scrub potatoes & cook in boiling salted water until tender. Remove from water & cool. Peel potatoes & chop rather fine. Add sour cream, cheese, onions, milk, salt & pepper. Mix thoroughly. Turn into buttered 9" x 13" pan. Smooth top with spatula. Combine melted butter & bread crumbs & sprinkle over top. Bake for about 40 minutes at 300° or until piping hot. Serves 4 generously.

Erna Musick

Man's poverty is no strain on God's provision.

A DIET LIST

The rivers eat away their banks,
The tides devour the sand,
The morning sun drinks up the mists,
The ocean eats the land;

Taxes eat up property,
And pride eats out the soul;

But moths the diet record hold,
because they eat a hole!

SCALLOPED POTATOES

1 Can Cream of Mushroom Soup
1/2 C Milk
4 C Potatoes, thinly sliced
1/2 C Onions, thinly sliced or chopped
1 C Sharp Cheddar Cheese, shredded
1 T Butter or Margarine

Blend soup, milk & dash of pepper. In buttered 1 1/2 qt casserole, arrange alternate layers of potatoes, onion, soup mixture & cheese. Dot top with butter; sprinkle with paprika. Cover; bake for 1 hour at 375°. Uncover; bake 15 minutes more or until done.

Jeannette Gardner

STUFFED POTATO BOATS

1-4 Oz Can Tuna, drained
2 Med Potatoes, baked
1/4 C Skim Milk
1/2 t Salt
1/2 C Cheese, shredded
1 t Freeze-dried Chives
Paprika

Bake potatoes in oven 45-50 minutes at 400°. When soft, cut lengthwise in half. Remove insides, leaving skin intact. Mash potatoes with milk & salt. Stir in tuna, cheese & chives. Put in potato boats, sprinkle with chives & paprika. Bake for 10-15 minutes at 400°. (This is a good weight-watcher recipe.)

Mary Harris

Temptation becomes sin when you yield to it.

POTATO CASSEROLE

1 C Milk
3 Eggs
1/2 t Salt
2 T Margarine
1 Sm Onion, cut in pieces
3 Med Potatoes, pared, cut into cubes (about 3 cups)

Place in blender in order given. Use high speed until potatoes are just grated. Pour in greased 10" x 6" baking dish. Bake for 35 minutes at 375°. Also good if you sprinkle buttered cracker crumbs on top before baking.

Barbara Neuschwanger

FROZEN CORN

9 C Raw Corn, off cob
3 C Water
1/2 C Sugar
3 t Salt

Heat & simmer for 3 minutes. Cool & freeze.

Bessie Wheeler

Learn this and you will get along ----
"No matter what your station: An ounce of keep-your-mouth-shut, beats a ton of explanation."

YUMMY BUNNY CARROTS

6-8 Lg Carrots
1/2 C Miniature Marshmallows
1/4 C Brown Sugar
1/4 C Margarine or Butter

Peel carrots & cut into 1" pieces. Place in baking dish, scatter pats of butter over carrots. Sprinkle brown sugar & marshmallows over top. Place in oven & bake for 25 minutes at 350°. Cover dish and cook until tender.

Mary Harris

PANNED CABBAGE AND CARROTS

1 1/2 C Carrots, thinly sliced
1/2 C Water
1 Qt Green Cabbage, coarse knife shredded
2 Green Onions, thinly sliced with tops
1 T Butter
1/2 - 3/4 t Salt
Pepper to taste

In 10" covered skillet, boil the carrots in water until almost tender; there should be several tablespoons of water left, if not, add that amount to skillet. Add the cabbage, onions, butter, salt & pepper. Mix well & cook gently until cabbage is slightly wilted or as tender as you like it. (I do not cook my carrots or cabbage to long, as I like them more crunchy. You may vary this with more or less of the ingredients, as desired.) Serves 4-6.

Ella Repsch

SIPPLE SOPPLE

1 Lg Head of Cabbage, shredded
1/2 lb Bacon, diced
6 Oz Pkg Petite Lasagne Noodles or fine noodles
Salt & Pepper to taste

Fry bacon, drain off grease. Shred cabbage, add to bacon & simmer until tender. Cook noodles & drain, add to cabbage & bacon mixture. It may be necessary to add a small amount of water.

Irene Canfield
by Myrtle Watterberg

MARINATED CARROTS

5 C Carrots, slightly cooked & cooled
1 Green Pepper
1 Med Sweet Onion
1-10 Oz Can Tomato Soup
1/2 C Wesson Oil
2/3 C Sugar
3/4 C Vinegar
1 t Mustard
1 t Worcestershire
1 t Pepper

Mix & let stand for 24 hours before eating. This will keep for weeks.

Irene Canfield
by Myrtle Watterberg

Failure is not the worst thing. The worst thing is not to try.

SCALLOPED CARROTS & CELERY

3 C Carrots, cooked & diced
1/2 C Bread Crumbs
2 C Med White Sauce
1 1/2 C Celery, cooked & diced
1/2 C Cheese, grated

Combine cheese, crumbs & white sauce. Layer it with vegetables in a baking dish. Cover & bake for 30 minutes at 350°.

Barbara Neuschwanger

SWEET-SOUR RED CABBAGE

2 Slices Bacon, cut in sm pieces & cooked a few minutes in your 3 qt casserole in oven or microwave

Add:

2 Apples, unpeeled, but cut in sm pieces
1 Onion, chopped
1/2 C Brown Sugar
1/2 C Vinegar
1 Med Cabbage Head, shredded

Mix. Sprinkle with 1/2 teaspoon nutmeg. Bake for 60 minutes or longer at 350°, or cook in microwave 30 minutes or until done.

Barbara Neuschwanger

The kiss of the sun for pardon,
The song of the birds for mirth,
One is nearer God's heart in a garden
Than anywhere else on earth.

CABBAGE & TOMATO CASSEROLE

6 C Cabbage, finely shredded
1/2 C Onion, chopped
3 T Flour
4 T Butter
2 C Canned Tomatoes
2 t Worcestershire
3/4 t Salt
1/2 t Sugar
1/4 t Pepper
3 Slices of Bread, cubed
1/4 lb Processed Cheese, coarsely shredded

Saute onions in 3 tablespoons butter until tender, blend in 3 tablespoons flour & stir until smooth. Add tomatoes, worcestershire, seasonings & sugar. Cook cabbage in a little salted water for 5 minutes. Brown bread cubes in 1 tablespoon butter. Arrange in layers: cabbage, tomato mixture, bread & cheese in 2 qt casserole. End with bread & cheese on top. Bake for 30 minutes at 375°.

Irene Canfield
by Myrtle Watterberg

Our necessities are few but our wants are endless.

An old New England way of conserving things:
Use it up;
Wear it out;
Make it do;
Do without.

SPINACH CASSEROLE

4 Pkg Frozen Chopped Spinach
1/2 Pt Sour Cream
1 Pkg Lipton Onion Soup Mix
Buttered Bread Crumbs

Cook spinach, drain. Mix with sour cream & onion mix. Put in buttered casserole, cover with bread crumbs, dot with butter. Bake for 30 minutes at 350° until heated through. (I add a little parmesan cheese to bread crumbs.) Serves 10.

Barbara Mansfield

CABBAGE & TOMATO CASSEROLE

6 C Cabbage, finely shredded
1/2 C Onion, chopped

Saute above in butter.

2 C Canned Tomatoes
2 t Worcestershire
Salt & Pepper to taste
2 Slices of Bread, cubed

Layer above ingredients in a casserole with crumbs on top. Add grated cheese. May add a little flour if too juicy. Cook until vegetables are tender.

Marien Smircich

Be not forgetful to entertain strangers: for thereby some have entertained angels unawares.

Heb. 13:2 KJV

BROCCOLI BAKE

1-10 Oz Pkg Frozen Cut Broccoli (can use fresh)
1-10 1/2 Oz Can Condensed Cream of Mushroom Soup
2 Oz Sharp Process American Cheese, shredded (1/2 C)
1 Egg, beaten
1/4 C Mayonnaise or Salad Dressing
1/4 C Milk
1 T Butter or Margarine
1/4 C Fine Dry Bread Crumbs

Cook broccoli according to directions, omitting salt; drain thoroughly. Blend soup, cheese & egg. Add mayonnaise & milk; stir in broccoli. Turn into 10" x 6" x 1" baking dish. Cover; chill. Melt butter; toss with crumbs. Wrap & chill. Before serving: top broccoli with crumbs. Bake uncovered till crumbs are browned 30-35 minutes at 375°. Serves 4-6.

Arlene Reynolds

POTATO BROCCOLI CASSEROLE

3 C White Sauce
3 Sm Onions, cooked & chopped
3/4 C Cheese, grated
3 Lg Potatoes, peeled, sliced & cooked (about 1 1/2 lb)
3 Hot Dogs, cut in small pieces (optional)
2 Med heads Broccoli, in sm pieces, cooked (or pkg of thawed, drained broccoli)

Mix together. Cook in covered baking dish for 30 minutes at 350°.

Barbara Neuschwanger

CELERY CASSEROLE

4 C Celery, cut in 1" pieces. Add water.
Bring just to a boil, drain.
1-5 Oz Can Water Chestnuts, drained & sliced
1 Can Cream of Celery Soup

Mix & put in casserole. Put on top:

1/2 C Toasted Almonds
3 T Butter, melted
1/2 C Croutons

Bake for approximately 30 minutes at 350°.

Barbara Neuschwanger

Adopt the pace of nature; her secret is patience.

HOW TO PRESERVE A HUSBAND

Be careful in your selection. Take only such varieties as have been reared in a good atmosphere. When once decided upon and selected, let that part remain settled forever. And give your entire thoughts to preservation for domestic use. Some insist on keeping them in a pickle while others constantly get them in hot water.

Even poor varieties may be made sweet and tender and useful.

Contributed by:
Velda Clemens

SAVORY SUCCOTAH

1 Can French Style Green Beans, drained
1 Can Whole Corn, drained
1/2 C Mayonnaise
1/2 C American Cheese, shredded
1/2 C Green Pepper, chopped
1/2 C Onion, chopped

Combine & put in a 9" casserole. Sprinkle buttered crumbs on top. Bake for 30 minutes at 350°.

Barbara Neuschwanger

GOURMET BROCCOLI

2-10 Oz Pkgs Frozen Broccoli or Spinach
2 T Minced Onion
3 T Butter
3 T Flour
1 Can Evaporated Milk
1/3 C Water
2 t Salt
1/4 t Pepper
1/8 t Nutmeg
3 Eggs, hard-cooked & chopped
1/2 C Cheddar Cheese, shredded
2 T Butter, melted
1/2 C Fine Corn Flake Crumbs
Paprika

Cook vegetables as directed on package. Cook onions in butter & stir in flour. Gradually add milk & water, then add seasonings. Butter 1 1/2 Qt casserole dish. Drain broccoli; top with eggs & milk mixture. Combine corn flake crumbs, cheese & melted butter & spoon over top. Sprinkle with paprika. Bake uncovered for 20 minutes at 375°.

Donna Morse

VEGETABLE CASSEROLE

3-1 lb Cans Green Beans, drained
2-4 Oz Cans Mushrooms, drained
2-5 Oz Cans Water Chestnuts or Almonds
2 Jars Artichoke Hearts in dressing
1 Can Cream of Mushroom Soup
1/2 C Butter, melted

Mix beans, nuts, artichokes & soup. Put into greased casserole (3 qt). Drizzle butter on top. Bake for 1 hour at 350°.

Chuck Wheeler

BROWN RICE

2 C Water
2 C Instant Rice

Fluff rice & set aside, keep hot.

1/4 lb Bacon, chopped & drained
1 Bunch Green Onions, chopped
1 C Celery, chopped
1 C Parsley, chopped

Saute gently in bacon grease until done, then drain. Add all above together, season to taste & add Kikoman Soy Sauce until brown.

Kathy Schwartz

Through wisdom is a house builded; And by understanding it is established; And by knowledge are the chambers filled with all precious and pleasant riches.

Prov. 24:3,4

MIXED VEGETABLE STIR-FRY

1/4 lb Green Beans
1 Med Onion
Zucchini (either small or peel & deseed large one & cut in small chunks)
4 Bacon Strips, cut in 1/2" pieces
2 Med Tomatoes, chopped
Salt & Pepper to taste
Garlic

Cook beans til barely tender in boiling water. Cook bacon til crisp. Drain. Cook onion in bacon grease with garlic 2 minutes. Add cooked beans & zucchini, cook another 2 minutes. Season. Sprinkle with bacon & tomates when ready to serve.

Gail Doerksen

VEGETABLE CASSEROLE

1 1/2 lb Ground Round
2 Cans Mixed Vegetables, drained
1 Can Golden Mushroom Soup or Cream of Mushroom Soup
Tater-Tots

Put ground round in greased casserole, add drained mixed vegetables on top of meat. Add soup, and top with tater-tots. Bake 1 hour at 350°.

May Smith

To every thing there is a season ..... a time to plant, and a time to pluck up that which is planted.

Eccl. 3:1a,2b KJV

SQUASH-CHEESE CASSEROLE

2 1/2 C Cooked Summer Squash
1/2 Cube Margarine, melted
1 Can Cream of Mushroom Soup
2 Eggs, beaten
1/2 C American Cheese or Velveeta Cheese
Salt & Pepper to taste
1 C Cracker Crumbs

Mix beaten eggs, melted margarine, soup, cheese, seasonings; stir well. Pour into casserole. Sprinkle cracker crumbs over squash mixture. Cover & bake 30 minutes at 350° in greased casserole dish.

Irene Canfield

RECIPE FOR PLANTING A GARDEN

First plant three rows of peas:
Perseverance
Politeness
Prayer
Next to them plant three rows of squash:
Squash gossip
Squash selfishness
Squash indifference
Then plant three rows of lettuce:
Let us be loyal
Let us be truthful
Let us love one another
And no garden is complete without turnips:
Turn up for work
Turn up for church
Turn up with a smile

"Lord, lend me your trowel"

Contributor Unknown

ZUCCHINI SQUASH CASSEROLE

2 lb Squash, cubed or sliced (not too thin)
(about 6-8 medium ones)
4 Eggs
1 C Milk
1 lb Jack Cheese, cubed or grated coarsely
1 Sm Can Orteg Chilies cut fine
1 t Baking Powder
3 T Flour
1/2 C Fresh Parsley, chopped (dried is okay)

Cook squash gently in salted water until barely tender. Drain well & cool. This much can be done ahead of time. Mix eggs, milk, cubed cheese, salt to taste, baking powder, flour, parsley & chilies. Fold in cooked squash. Butter a large glass oblong dish 9" x 13" generously. Sprinkle bottom & sides with bread crumbs. Tip dish so sides are well covered. Pour in squash mixture. Sprinkle more bread crumbs on top & more cheese if desired & butter. Bake 30-45 minutes at 325° until knife in center comes out clean.

Margaret Minga
(Aline Brown's mother)

ROWS OF PEAS IN THE GARDEN OF SUCCESS

Preparedness
Promptness
Perseverance
Politeness
PRAYER

Contributed by:
Bessie Wheeler

THINGS I WISH I HAD KNOWN BEFORE I WAS TWENTY-ONE

That my health after thirty depended in a large degree on what I put into my stomach before I was twenty-one.

How to take care of money.

That a man's habits are mighty hard to change after he is twenty-one.

That a harvest depends upon the seeds that are sown.

That things worth while require time, patience and work.

That you cannot get something for nothing.

The value of absolute truthfulness.

The folly of not taking older people's advice.

That what my mother wanted me to do was right.

That "Dad" wasn't an old fogy after all.

More of the helpful and inspiring messages of the Bible.

The greatness of the opportunity and joy of serving a fellowman.

That Jesus Christ wants to be my Saviour and Friend.

Moody Monthly

WHAT GOD HATH PROMISED

God hath not promised skies always blue,
Flower-strewn pathways all our lives through;
God hath not promised sun without rain,
Joy without sorrow, peace without pain.

God hath not promised we shall not know
Toil and temptation, trouble and woe;
He hath not told us we shall not bear
Many a burden, many a care.

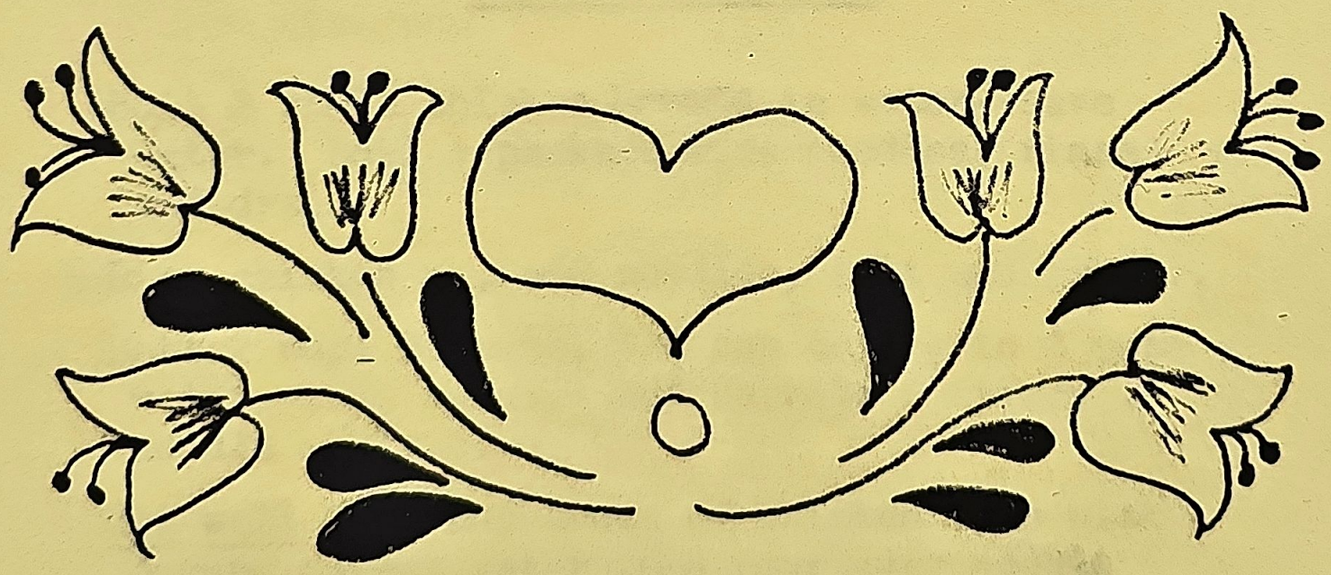
God hath not promised smoothroads and wide,
Swift easy travel, needing no guide;
Never a mountain, rocky and steep,
Never a river, turbid and deep.

But God hath promised strength for the day,
Rest for the labor, light for the way,
Grace for the trials, help from above,
Unfailing sympathy, undying love.

Annie Johnson Flint

Any person who wants to live a peaceful, quiet, uneventful life, has just picked the wrong time to live.

Meats & Casseroles



Meats & Casseroles

EASY BAKED CHICKEN

1 Sm Fryer, cut into pieces
1 Bag of Potato Chips (may be stale!)
1/2 C Butter (melted)
Dash Garlic Salt

Tear a small air hole in the potato chip bag and then crush chips with a rolling pin. Open bag lengthwise with knife, then sprinkle with garlic salt. Dip pieces of chicken into melted butter and then into potato chips. Place chicken, skin side up, in a flat glass baking dish or 9" x 13" pan. Bake uncovered 1 hour at 375°. Goes well with Scalloped Potatoes, as they take the same time and temperature.

Jeannette Gardner

CHICKEN CASSEROLE

Boil 2 whole chicken breasts in water--save water. Boil 1 package wide noodles, rinse and drain.

Dice chicken up, add noodles, salt and pepper.

Boil 2 cups carrots, 3/4 cup celery in 3 cups water--save water. Add carrots & celery to noodle mixture.

Mix well - 2 cans Cream of Chicken soup with 3 cups carrot water then pour over noodle mixture. Bake for 1 hour at 400°. Jeff Sinks favorite way! Serves 6-8.

Jill Maxwell

CHICKEN CASSEROLE

1 Chicken, cooked & deboned
1 pkg Frozen Mixed Vegetables, cooked
2 C Rice, cooked
1/2 C Soy Sauce (enough to make rice brown)

Mix all ingredients in large casserole dish. Bake 15-30 minutes at 350°. Feeds 4 people.

Lorin Heim

CHICKEN CRESCENT ALMONDINE

3 C Chicken, cooked & cubed
1 Can Cream of Chicken or Mushroom Soup
4 Oz Can Mushrooms, drained
2/3 C Mayonnaise
1/2 C Celery, chopped
1/2 C Onion, chopped or 2 T Minced Onion
1/2 C Sour Cream
1 Can Pillsbury Crescent Dinner Rolls
2/3 C Swiss Cheese, shredded
1/2 C Slivered Almonds
2-4 T Margarine, melted

In large saucepan, combine first 7 ingredients. Cook over medium heat until mixture is hot and bubbly; pour into ungreased 9" x 13" baking dish. Separate crescent dough into 2 rectangles. Place rectangles over hot chicken mixture. Combine remaining ingredients; spread over dough. Bake 20-25 minutes at 375° until crust is deep golden brown. Serve immediately. Serves 6.

Kathy Hoover

Life is fragile; handle it with prayer.

CHINESE CHICKEN

Fry until done 1 chicken, 1/2 teaspoon ginger and salt & pepper to taste. Remove from pan.

Cook until soft 1 green or red pepper, 1 onion cut in rings, 2 medium tomatoes, quartered.

Mix in bowl 1 cup pineapple juice, 2 tablespoons white vinegar, 3 tablespoons brown sugar, 2 tablespoons soy sauce, 1 cup pineapple. Add to vegetables and bring to boil. Put chicken into sauce & simmer until chicken almost falls off bone. Serve over rice. Serves 4-5.

Jill Maxwell

CHICKEN BREASTS

6 Chicken Breasts, or more
2 Pkg Frozen Chopped Broccoli
3 Cans Mushroom Soup
1/2 C Sharp American Cheese, grated
1 Can Sliced Mushrooms (undrained)
1 C Mayonnaise
1 T Lemon Juice
6 Oz Mozarella Cheese, grated
1/2 C Buttered Bread Crumbs
Paprika

Skin chicken. Season with salt & pepper. Cook until tender. Remove bones. Cook broccoli according to directions & arrange in greased casserole. Arrange chicken on top of broccoli. Combine soup, mushrooms, mayonnaise, lemon juice. Pour over chicken. Top with cheeses & bread crumbs. Sprinkle with paprika. Bake for 30 minutes at 350°.

Kathy Hoover

ESCALLOPED CHICKEN SOUTHERN STYLE

1 Chicken (4 to 5 lbs)
1/2 C Shortening
3/4 C Flour
6 Eggs
3-4 C Soft Bread (crumbled)
Fine Bread Crumbs
2 T Minced Onion
1/3 t Celery Salt
1 t Salt
1/4 t Sage
1/8 t Pepper

Cook chicken until tender. Cool. Remove meat from bones in fairly large pieces. Make a custard by melting shortening, adding flour & blending well; slowly add 1½ qts chicken stock (broth). Cook 5 minutes. Add well beaten eggs & cook slowly for 2 minutes. Cool.

Make a dressing by sauteing onion in butter & mixing with bread & seasonings. Place in bottom of a shallow pan. Arrange a layer of chicken on top. Pour custard over chicken & dressing. Sprinkle top with fine bread crumbs. Bake 45 minutes at 350°. Serves 6-8.

Virginia Ferris

All I have seen teaches me to trust the Creator for all I have not seen.

And the Lord shall guide thee continually, and satisfy thy soul in drought, and make fat thy bones: and thou shalt be like a watered garden, and like a spring of water, whose waters fail not.

Isaiah 58:11 KJV

CHICKEN AND RICE DISH

1 C Uncooked Long-grain Rice
1-13 3/4 Oz Can Chicken Broth (or bouillon cubes)
1-10 1/2 Oz Can Condensed Cream of Mushroom Soup
2 T Chopped Canned Pimiento (optional)
1 2 to 3 lb Ready-to-cook Boiler-Fryer Chicken, cut up
Paprika
2 T Green Onions, sliced

Advance preparation: Combine rice, broth, soup, 1/4 cup water, pimiento & onion. Turn into 13 3/4" x 8 3/4" x 1 3/4" baking dish. Place chicken atop; season with salt & pepper. Cover & chill.

Before serving: Bake casserole, covered for 45 minutes at 350° or more. Stir rice; sprinkle chicken with paprika. Bake, uncovered till tender, about 15 minutes more. Stir rice again before serving. Serves 4.

Arlene Reynolds

ADOBIE CHICKEN "HAWAIIAN STYLE"

1 Lg Chicken
2/3 C Oriental Soy Sauce
1/2 C Milk
1 t Ground Ginger

Cut chicken into pieces, mix with remaining ingredients. Cook on medium heat on stove 1 hour or until tender.

May Smith

CHICKEN SUPREME

1/4 C All-Purpose Flour
1 t Paprika
3 Lg Chicken Breasts, skinned
1/4 C Butter or Margarine
2 T Flour
1 3/4 C Light Cream (half 'n half)
1-3 Oz Can Sliced Mushrooms
1 T Lemon Juice
2 Oz Processed Swiss Cheese, shredded (½ cup)

Advance preparation: Combine flour, paprika, 1 teaspoon salt & dash pepper. Halve chicken breasts, coat with flour mixture. Brown in butter. Add 2 tablespoons water. Simmer, covered 25-30 minutes. Remove chicken to 11 3/4" c 7½" baking dish. Reserve drippings. Combine 2 tablespoons flour, 1/2 teaspoon salt & cream. Stir into reserved drippings in skillet. Cook & stir till thick & bubbly. Drain mushrooms, add mushrooms & lemon juice to sauce. Pour over chicken. Cover. Chill up to 24 hours.

Before serving: Bake, covered 50-60 minutes at 350° till hot through. Sprinkle with cheese. Bake uncovered till cheese melts, 1-2 minutes. Makes 6 servings.

Arlene Reynolds

All the days of the afflicted are evil; But he that is of a cheerful heart hath a continual feast. Better is a dinner of herbs, where love is, Than a stalled ox and hatred therewith.

Prov. 15:15,17 ASV

CHICKEN CASSEROLE

Line bottom of baking dish with 6 slices sandwich bread, minus crusts & buttered on both sides.

Combine & cover with:

2 Cans Chicken (tuna can be substituted)
1 C Celery, diced
1 T Onion, grated or diced
1 C Mayonnaise, with little milk
1 Can Button Mushrooms

Top with 6 slices sandwich bread, minus crusts, etc. Beat 4 eggs and 2 cups milk, pour over mixture. Let stand overnight. Add 1 can mushroom soup undiluted, just before baking. Bake about 1 hour at 350°. Serves 10-12.

Betty Stratton

SUNRISE SOUFFLE

Line 9" x 13" baking dish with buttered white bread slices (crusts removed) buttered side down. Spread with 2 1/2 cups grated cheddar cheese, 2 cups diced ham. Top with another layer of bread slices, buttered side up. Mix 2 1/2 cups milk, 4 eggs, lightly beaten, 1 teaspoon salt, 1/4 teaspoon dry mustard. Pour over bread, ham & cheese. Refrigerate overnight. Bake 45 minutes at 325° or until set.

Marie Hatch

Live as if Christ died yesterday, arose this morning and is coming back today.

HAM NEWBURG

Pastry:

1 C Flour
1/4 t Salt
1/3 C Shortening
1/2 C Swiss Cheese, shredded
Cold Water

Mix pastry, roll out into 6 or 8 circles, form cups over back of cupcake pan. Prick. Bake 12-14 minutes at 450° or until golden brown.

Sauce:

2 T Green Pepper
6 T Butter or Margarine, melted
3 T Flour
1 1/2 C Cream or Half 'n Half

In medium saucepan cook pepper in melted butter. Add flour. Then add cream all at once. Cook until thick & bubbly. Blend 3 tablespoons white cooking wine into creamed mixture. Stir moderate amount of hot mixture into 3 beaten egg yolks; return to mixture in saucepan. Stir in 2 cups cubed ham and 1-3 Oz can sliced mushrooms, drained. Cook & stir over low heat until mixture begins to bubble. Spoon mixture into pastry shells & serve immediately.

Arlene Reynolds

Simplicity

If the Bread of Life is broken small enough so that even the children can eat it, everyone is sure to get fed.

DOWN ON THE FARM CASSEROLE

6 C Zucchini, sliced up
1/2 C Onion, chopped
1 Can Cream of Mushroom Soup
1 C Sour Cream
1 C Cheddar Cheese, shredded
1 Pkg Herb & Butter Seasoned Stuffing Mix
1 Cube Butter or Margarine
2 C Baked Ham, cut into bite-size pieces

Cook sliced zucchini & onion in boiling, salted water for 5-7 minutes. Drain. Combine soup & sour cream, stir in cheese and ham. Fold in zucchini & onions. Combine stuffing mix & butter. Spread half of stuffing mixture in bottom of 12" x 8" x 2" baking dish. Spoon all of vegetables, ham & cheese over the stuffing mix. Sprinkle the rest of the stuffing mix over the top. Bake for 50 minutes at 350°. (Part of this was in the country platter and part was my own idea!)

May Smith

How awful would be our lot, if our wishes should straightway pass into realities; if we were endowed with a power to bring about all that we desire; if the inclination of our will were followed by fulfillment of our hasty wishes, and sudden longings were always granted. One day we shall bless Him, not more for what He has granted than for what He has denied.

Nothing lies beyond the reach of prayer except that which lies outside the Will of God.

HAM LOAF

1 1/4 lb Ground Ham
1/2 lb Ground Beef
3 Eggs, beaten
1 C Milk
1/2 C Ground Crackers

Combine ingredients & place in a loaf pan.

Topping:

1 Sm Can Crushed Pineapple
1/2 C Brown Sugar
3 T Vinegar

Mix together & place on top of meat. Bake for 1 or 1 1/2 hours at 350° until done.

Barbara Neuschwanger

HAM & MACARONI CASSEROLE

1 1/2 C Scalded Milk
1/2 C Shortening
4 Eggs, well beaten
1 C Cheese, grated
1 C Ham, chopped
2 C Macaroni, cooked
2 T Parsley, chopped
1 Onion, chopped fine
1 Green Pepper, chopped fine
1 Pimiento, chopped fine
1 C Bread Crumbs

Add shortening to scalded milk, when melted, pour over beaten eggs and add remaining ingredients. Mix well and place in greased casserole. Bake in pan of hot water for 1 hour. Serves 10-12.

Esther L. Franck

NOODLED HAM QUICKIE

1-4 Oz Can Mushrooms
2 T Margarine
2 C Ham, cubed
1/4 C Onion, chopped
1/2 t Salt
1/8 t Pepper
1/4 T Paprika
1/4 C Green Pepper, chopped
1 C Uncooked Noodles, approx. 4 oz
1 C Water
1/2 to 1 C Dairy Sour Cream

Drain mushrooms, reserve 1/4 cup liquid. Melt margarine in large skillet; add ham, onion, mushrooms & green pepper, brown slightly. Add salt, pepper & paprika. Add noodles, water & reserved mushroom liquid. Cook covered over low heat approx 20 minutes or until liquid is absorbed and noodles tender. Add sour cream and cook uncovered approx 5 minutes longer.

Esther Wolfenbarger

Live to do good and you will never tire of your employment.

Therefore I say unto you, take no thought for your life, what ye shall eat, or what ye shall drink; nor yet for your body, what he shall put on. Is not the life more than meat and the body more than raiment? Behold the fowls of the air: for they sow not, neither do they reap, nor gather into barns; yet your heavenly Father feedeth them. Are ye not much better than they?

Matt. 6:25,26 KJV

POTATO & FRANKFURTER CASSEROLE

4 C Raw Potatoes, sliced
1 C Raw Carrots, sliced
2 Med Onions, sliced
1 lb Frankfurters, sliced
3 Sprigs Parsley, chopped
3 T Butter
3 T Flour
3 C Milk
Salt & Pepper to taste

Arrange vegetables & franks in layers in well greased casserole. Sprinkle each layer with salt & pepper. Melt butter & stir in flour. Add milk and cook until thick. Add seasonings & parsley. Pour over vegetables in casserole. Bake for about 1 hour & 30 minutes at 325° or 1 hour at 425°. (Length of time depends on depth of casserole.)

Bessie Wheeler

FANCY FRANKFURTERS

1-13 1/2 Oz Can French Fried Onions
1-16 Oz Pkg Frozen Shredded Potatoes (Unfrozen)
2 T Melted Butter
3/4 t Salt
1/8 t Pepper
1/3 C Milk
1 Can Cream of Celery Soup
4-5 Franks

Crumble onions. Cut franks in half. Combine potatoes, onions, salt, pepper & butter in 1 1/2 quart shallow pan. Combine soup & milk. Blend 3/4 of it with potatoes. Put the franks on top of potatoes & pour rest of soup mixture over them. Bake 25 minutes at 375°.

Diane Halstead

SAUSAGE CASSEROLE

In large kettle, combine:

9 C Water
3 Pkg Dry Lipton Chicken Noodle Soup Mix
2 C Long Grain White Rice (or brown rice)

Boil for 3 minutes, then add:

1 head Celery & Leaves, chopped
2 Onions, chopped
1 Lg Green Pepper, chopped

Boil 12 minutes more (15 minutes in all).

Add:

2 lb Cooked Sausage, drained
1-8 Oz (or so) Can Water Chestnuts, sliced
2-4 Oz Pkg Chopped Almonds

Pour into two 2 1/2 quart casseroles and bake for 45 minutes to one hour at 350°. One may be frozen.

Betty Lausch

SAUSAGE RICE DISH

1 lb Jimmy Dean Sausage
1 C Celery, chopped
1 C Onion
2 Cans Cream of Chicken Soup
1 Can Cream of Celery or Mushroom
1 C Uncooked Rice
1 C Green Pepper
1 Can Mushrooms, drained
1 t Soy Sauce

Bake 1 1/2 hours covered at 350°.

Judy Sollars

FRANKFURTER SKILLET BARBECUE

1/2 C Onion, chopped
1 lb Frankfurters
2 T Butter or Margarine
1 Can Tomato Rice Soup + ½ Soup Can Water
1 T Molasses
1 t Prepared Mustard
1/2 t Vinegar
1/2 t Worchestershire
4 Drops Tabasco Sauce

Cook onions & franks in butter until onions are cooked & franks browned. Add remaining ingredients. Simmer 15 minutes, stirring often. May be served on frank buns.

Irene Canfield
(by La Rita Dunn)

SAUSAGE SQUASH PILAF

1/4 C Butter, melted
3/4 C Uncooked Rice
3 T Green Pepper, chopped (optional)
1 Clove Garlic, minced
1/2 C Minced Onion
1 3/4 C Chicken Broth
1 T Worcestershire
Dash Tabasco
1 lb Bulk Sausage (I use hamburger)
3 C Zucchini, grated or chopped
1/4 C Parmesan Cheese

Melt butter in fry pan. Add rice, onion, gr. pepper & garlic. Saute a minute. Stir in broth, worcestershire, tabasco. Bring to boil. Cover & simmer 20 minutes. Add browned sausage, zucchini, parmesan to rice mixture. Stir well. Cover & cook 10 minutes.

Theresa Schwartz

SAUSAGE UPSIDE DOWN CORNBREAD

1 lb Bulk Pork Sausage
1 C Onion, chopped
1/3 C Green Pepper, chopped
2 T Flour
1-6 Oz Tomato Paste
1/8 t Pepper
1 t Salt
1 t Chili Powder
4 Oz Cheddar Cheese, cubed 1/2"
1/2 C Olives, sliced
2 Pkg Corn Muffin Mix (8 1/2 Oz each)

Preheat oven to 400°. Cook sausage, onion & pepper in a skillet until sausage is brown & crumbly. Stir in flour, mix in tomato paste, salt, chili powder & pepper. Remove from heat; stir in cheese & olives. Spread evenly in 9" square pan. Prepare muffin mix according to package directions; spread over sausage. Bake 30-35 minutes. Let stand in pan 5 minutes; loosen edges. Invert onto plate. Serve immediately.

Jerry Watterson

EDITH'S SWEDISH MEATBALLS

1 C Bread Crumbs
1/3 C Milk
1/4 C Minced Onion
1 Egg
1 t Salt
1/4 t Nutmeg
1/8 Pepper
1 lb Ground Beef

Make in small balls, brown in hot fat. Remove meatballs & excess fat, then make gravy. Put in oven & bake at 350° for approx 30 minutes.

Barbara Neuschwanger

MEATBALLS

1 1/2 lb Lean Hamburger
1 C Uncooked Rice
Salt & Pepper to taste

Mix above ingredients well. Make into meatballs 2" thick. In pan sprinkle 1/2 to 3/4 cup more rice over balls. Mix 4 packages brown gravy with 6 cups hot water. Pour over meatballs. Cook in oven 1 to 1 1/2 at 400° till gravy thickens. Sinks' Special--Julia's favorite!

Pam Sinks

SWEDISH MEATBALLS

2 Med Onions, chopped
3 T Butter or Margarine
1 1/2 lbs Ground Lean Beef
3 slices Fresh Bread
1/2 C Milk
2 Eggs
1 T Salt
1/2 t Freshly Ground Pepper
1 T Flour
1 C Beef Bouillon
1/2 C Milk or Cream
2 t Sherry (optional)

Fry onions in butter till golden brown. Soak bread in milk. Combine meat with fried onions, soaked bread, eggs, salt & pepper. Roll into 1 inch balls & fray. Shake pan often to keep balls round. Remove meat. Add flour to fat & blend. Add bouillon & milk, cook & stir till sauce is smooth & thick. Add meatballs & simmer 15 minutes & stir in sherry.

Nyla Slosson

Whatever makes men good Christians, makes them good citizens.

A person of God is:

A person of faith

A person of integrity

A person of prayer

HAWAIIAN CASSEROLE (CHINESE STYLE)

1 Recipe Meatballs (following)
1-13 1/2 Oz Pineapple Tidbits
1 1/2 T Cornstarch
2 T Water
1/4 C Vinegar
1/4 C Sugar
2 t Soy Sauce
1 T Butter or Margarine
1/2 C Sliced Green Onions
1/2 C Green Pepper Strips
1 C Celery, sliced
1 Lg Tomato, cut in wedges
1/4 C Slivered Almonds (or whole if preferred)

While meatballs are browning, drain pineapple & save liquid. Set pineapple aside. Mix the cornstarch with 2 tablespoons water to make a paste, then add to pineapple liquid along with vinegar, sugar & soy sauce. When meatballs are browned, pour pineapple mixture over. Bring to a boil over medium heat. Cover skillet tightly, turn to low heat & simmer 20 minutes. Add 1 tablespoon butter and stir until melted. Add the drained pineapple, onion, green pepper, almonds, celery & tomato. Stir lightly to mix with sauce, cover & continue cooking on low heat 10 minutes longer. Serve over 4 cups cooked rice.

RECIPE FOR MEATBALLS

1 lb Ground Beef
1/4 C Fine Dry Bread Crumbs
2/3 C Onion, chopped
1 t Salt
Dash of Pepper
2/3 C Evaporated Milk
2 T Butter or Margarine

Makes 12 large meatballs, 1/4 cup mixture for each ball or 40 small ones using 1 teaspoon for each one. Serves 4-6.

Marjorie Chenoweth

BARBEQUE BEANS

1/2 lb Bacon
1 Med Onion, chopped
1 Green Pepper, chopped
3 Cans Kidney Beans, partially drained
1 Sm Can Mushrooms
1 Sm Tomato Sauce
1 Sm Tomato Paste
1-4 Oz Jar Chopped Pimientoes
6 t Prepared Mustard
1/3 C Brown Sugar
1/4 C Molasses

Save out 4 slices bacon for top. Cut remaining bacon in 1/2" slices & fry. Remove bacon to a large bowl. Saute onion & green pepper in bacon grease. Remove to large bowl, add remaining ingredients & mix well. Pour into 9" x 13" baking dish, top with bacon slices & pour molasses over all. Bake for 1 hour at 400°. May also cook in crock pot on high for 3-4 hours.

Jeannie Evans

ONE POT BEAN DINNER

1 lb Ground Beef
3/4 lb Bacon, cup up
1 C Onion, chopped
2-1 lb 15 Oz Pork & Beans
1-1 lb Kidney Beans, drained
1-1 lb Butter Limas, drained
1 C Ketchup
1/4 C Brown Suger
1 T Liquid Smoke
3 T White Vinegar
1 t Salt
Dash of Pepper

Brown ground beef in skillet, drain off fat. Put beef in crockpot. Brown bacon & onions, drain off fat. Add bacon, onions & remaining ingredients to crockpot. Stir together well. Cover and cook on low 4-6 hours.

Nyla Slosson

BEAN HOT DISH

1 #2 Can Kidney Beans
1 Can Lima or Butter Beans
4 strips bacon (fry crisp & break up)
1/2 C Catsup
1 t Vinegar
1 t Salt
1 t Mustard
1 lb Hamburger
1 Sm Onion
1/2 C Brown Sugar

Fry hamburger & onion until brown. Add brown sugar, catsup, vinegar, salt & mustard to meat while hot. Add bacon & pour into casserole. Bake 1 hour at 350°. Serves 4.

Mary Weed

BAKED BEANS

Just for you Jerry Zachary! Mix:

1/2 lb Bacon, cut up
2 T Molasses
1/2 C Brown Sugar
1/3 C Ketchup
1 Onion, chopped
1 t Mustard
1 C Water
2 Lg cans Pork & Beans
1 Capful Liquid Smoke

Bake 4-6 hours at 300°.

Pam Sinks

Malnutritioned

Forgive us Lord, for snacking at Your feast, nibbling at Your righteousness, picking at Your promises, and showing up at Your table only when we have time. If we, Your own, are undernourished by choice, how can we expect to feed a lost and hungry world?

Blessed are they that hunger and thirst after righteousness: for they shall be filled.

Matt. 5:6 ASV

O taste and see that the Lord is good: blessed is the man that trusteth in him.

Psalm 34:8 KJV

BEEF 'N' BISCUIT CASSEROLE

~~2~~ 1 lb Ground Beef
1 C Onions, chopped
1/2 C Green Chilies or Green Pepper, diced
2 Cans Tomato Sauce
4 t Chili Powder
1 to 1 1/2 t Garlic Salt
2-8 Oz Cans Refrigerator Buttermilk or Country Style Biscuits
3 C Montery Jack or Cheddar Cheese, shredded
1 C Sour Cream (dairy)
2 Eggs, slightly beaten

Brown ground beef, onion & chilies in large frying pan, drain. Stir in tomato sauce, chili powder & garlic salt. Simmer while preparing dough. Separate biscuit dough into 20 biscuits; pull each apart into 2 layers (1 layer for top). Press biscuit layers over bottom of ungreased 9" x 13" pan. Combine 1/2 cup cheese (reserve remaining cheese for top), sour cream & eggs; mix well. Remove meat mixture from heat, stir in sour cream mixture, spoon over dough. Arrange remaining biscuits & cheese on top. Bake for 25 to 30 minutes at 375°. Serves 8-10.

Aline Brown

BARBECUPS

Brown 3/4 lb hamburger, drain. Add 1/2 cup barbeque sauce, 1 tablespoon minced onion, 2 tablespoons brown sugar. Take 1-8 oz can biscuits & press each into ungreased muffin cup making sure dough goes up to edge of cup. Spoon meat mixture into cups. Bake for 5 minutes at 400°. Sprinkle 3/4 cup cheese on each. Continue baking for another 5-7 minutes.

Mary Harris

HOT DISH

1 1/2 lb Hamburger
1 Lg Onion
1/2 Lg Green Pepper
5 Lg Stalks Celery, cut fine

Brown together in 1 teaspoon fat, then add:

1/2 t Powdered Marjoram
1 t Worcestershire
1/4 t Garlic Powder
1 t Salt
1 Lg Can Tomatoes
1 C Catsup
8 Oz Noodles, cooked

Simmer 15 minutes. Mix in 1/2 can Campbells Cheese soup. Pour into casserole, top with remaining soup. Bake 20 minutes at 325°. You may want less Marjoram.

Bessie Wheeler

BEFF & TATER TOTS

1 lb Ground Beef
1 Pkg Frozen Tater Tots
1 Can Cream of Celery Soup + 1/3 C Milk
Salt & Pepper to Taste

Fix meat in small balls. Layer meat and tater tots into 9" x 13" baking dish. Pour sauce over. Bake for 30-40 minutes at 400°. For variation add: grated cheese and/or garlic powder and/or sliced onions.

Arvilla Corey

Even perfect people buy pencils with erasers.

BEEF & POTATO LOAF

Arrange in greased 8" or 9" square dish or pan:

4 C Potatoes, thinly sliced
1 t Minced Onion
1 t Parsley Flakes
1 t Salt
1/8 t Pepper

Mix together & spread on top of potatoes:

1 lb Hamburger
1/2 C Oatmeal, uncooked
1/4 C Catsup
1/8 t Pepper
3/4 C Evaporated Milk
1/4 C Onion, chopped
1 t Salt

Decorate top of meat mixture with additional catsup, if desired. Bake 1 hour or until potatoes are tender at 350°.

Sandy Lea Vell

BEEF & POTATO CASSEROLE

2 Slices Bacon, cut up, cooked till crisp
4 Med Potatoes, peeled, thinly sliced
1 t Salt
1/2 t Pepper

Add to bacon and cook 10 minutes. Remove & put in casserole. Cook the following & add to casserole:

2 T Butter
1 lb Ground Beef
1 Onion
Cover all with 1 can Stewed Tomatoes & thin layer of Catsup. Bake for 45 minutes at 350° or till done.

Barbara Neuschwanger

POTLUCK

Brown:

1 lb Ground Round
1/4 Med Onion
Salt & Pepper to taste

Add:

1-8 Oz Can Tomato Sauce
1 Lg Can Kidney Beans
1/4 t Chili Powder

Put 1 cup grated Cheddar Cheese on top. Bake for 20 minutes at 375°. (Add 2 cans tomato sauce if to be served over buns.) Serves 4-6.

Velda Clemmens

NOODLE MEDLEY

1 lb Hamburger
1/2 C Onion, chopped
1/2 C Celery, chopped

Fry the above and drain.

Put in about 1/2 package of noodles on top of this, then about 3/4 quart of tomatoes on top and then put in a can of red beans. DO NOT STIR. Add salt & pepper to taste and 1 can tomato sauce. Cook at a simmer for about 40 minutes.

~~Contributor Unknown~~
Bessie Wheeler

The fining pot is for silver, and the furnace for gold: but the Lord trieth the hearts.

Prov. 17:3 KJV

EVERYDAY MEAT LOAF

2 Eggs, beaten
1 C Milk
2/3 C Dry Bread Crumbs
1 t Salt
1/8 t Pepper
1/2 t Sage
1/4 C Onion, grated
1-2 Carrots, grated (use a grated potato if you don't have carrots)

Combine ingredients in order given. Add: 1 1/2 pounds ground beef. Mix and then place into a loaf pan. Top with the following which is mixed together:

1/4 C Catsup
3 T Brown Sugar
1/4 t Nutmeg
1 t Dry Mustard

Bake 45 to 60 minutes at 350°.

Barbara Neuschwanger

FROM LITTLE IDEAS BIG PROJECTS HAVE GROWN

If you think you can't do very much and that little is of no value, think on these things:

A teakettle whistling on a stove was the beginning of the steam engine.

A spider web strung across a garden path suggested the suspension bridge.

A lantern swinging in a tower was the beginning of the pendulum.

An apple falling from a tree caused the discovery of the law of gravitation.

DEEP DISH HAMBURGER PIE

2 lb Ground Beef
2 t Minced Onion
2 t Chili Powder
1 t Dried Oregano Leaves
1-10 3/4 Oz Can Condensed Tomato Soup
1-16 Oz Can Sliced Carrots, drained
1-12 Oz Can Vacuum-pack Whole Kernel Corn

Sesame Topping:

2 C Biscuit Baking Mix
1/2 C Margarine, softened
6 T Boiling Water
4 T Sesame Seeds

Mix all ingredients until a soft dough forms.

Pie:

Heat oven to 400°. Cook and stir ground beef over medium heat until light brown; drain. Place beef in ungreased baking dish 11 3/4" x 7 1/2" x 1 3/4" or 9" x 13". Stir in onion, chili powder, oregano, soup, carrots & corn. Drop sesame topping by teaspoonfuls around on top of hamburger. Bake uncovered until topping is golden brown, about 15 minutes. Serves 6.

Sue (Wheeler) Burns

HAMBURGER IN A PEA PATCH

1 lb Ground Beef
1 Can French Fried Onions
1 Pkg (1 Oz) Onion Gravy Mix
1/4 t Garlic Salt
1 1/2 C Water
1/3 C Rice
1 Pkg (10 Oz) Frozen Peas
1 Can (5 Oz) Water Chestnuts

Brown ground beef; pour off drippings. Blend in gravy mix, garlic salt, water, uncooked rice. Bring to boil, reduce heat to low, cover; simmer 15 minutes. Stir in thawed peas, water chestnuts. Continue to simmer until rice is tender. Stir in onions. Serve with soy sauce. Serves 4-6.

Esther Wolfenbarger

HAMBURGER PIE

1 C Bisquik
1/4 C Cold Water
1 lb Ground Beef
1/2 t Salt
1/2 t Oregano
1/4 t Pepper
1/2 C Fine Dry Bread Crumbs
1-8 Oz Can Tomato Sauce
1/4 C Onions, chopped
1 Egg
1/4 C Milk
1/2 t Salt
1/2 t Dry Mustard
2 C Cheddar Cheese, shredded

Mix baking mix & cold water, vigorously. Gently knead on floured surface 5 times. Roll 2" larger than inverted pie pan. Ease dough into pan; flute edges.

Cook & stir ground beef until brown. Stir in salt, pepper, oregano, bread crumbs, tomato sauce & onion. Spread in pie crust. Beat egg & milk; stir in remaining ingredients & spread over beef. Bake about 30 minutes at 375°.

Diane Halstead

ZUCCHINI BEEF PIE

1/4 t Pepper
1/2 C Green Pepper, diced
1 lb Ground Beef
1 Onion, diced
1 t Parsley Flakes
1-8 Oz Can Tomato Sauce or Pizza Sauce
1/2 C Cheddar Cheese
1/2 t Oregano
2 Sm Zucchini
1/2 C Dry Bread Crumbs
1/2 C Grated Parmesan Cheese

Saute beef, pepper, onion, oregano & season all. Slice zucchini & layer half into a large casserole dish. Add parmesan & bread crumbs to meat mixture. Pour tomato sauce. Repeat layers. Top with cheese. Bake about 35 minutes at 375°.

Contributor Unknown

SPAM RICE DISH

1 C Rice, cooked
1 Med Onion, diced
1 Can Spam, cubed
1 Can Mushroom or Chicken Soup
1 C or more Milk
1/2 C Cheese, grated
3 Stalks Celery, diced
1/2 Green Pepper, diced

Cook rice as directed on package. Saute celery, onion and green pepper in butter. Add remaining ingredients. Bake 1 hour at 350° in 9" x 13" pan.

Helen Farringer

MY MOTHER'S QUICK SUPPER DISH

1 C Macaroni, cook 12 minutes in boiling water & drain.
4 Eggs, seasoned & beaten in a large bowl.
Add macaroni to beaten eggs.
4 slices Bacon, diced & fried almost crisp
Add eggs & macaroni to skillet with the bacon bits. Stir & cook as you would scrambled eggs.
Serve warm.

Barbara Neuschwanger

EGG & CHEESE BAKE

1 C Bisquik Biscuit Mix
1 1/2 C Cottage Cheese
1/2 lb Cheddar Cheese, grated
1 t Dried Onion or 2 t fresh
1 t Dried Parsley Flakes or 1 t fresh
1/4 t Salt
6 Eggs, lightly beaten
1 C Milk
3/4 C Butter, melted

Mix ingredients in order given, except butter.
Put melted butter in 9" x 13" x 2" baking dish.
Pour in cheese/egg mixture, spreading evenly.
Bake about 40 minutes at 350°. Serves 6.

Jeannette Gardner

If thine enemy be hungry, give him bread to eat; and if he be thirsty, give him water to drink: For thou shalt heap coals of fire upon his head, and the Lord shall reward thee.

Proverbs 25:21,22 KJV

He giveth power to the faint; and to them that have no might he increaseth strength. Even the youths shall faint and be weary, and the young men shall utterly fall: But they that wait upon the Lord shall renew their strength; they shall mount up with wings as eagles; they shall run, and not be weary; and they shall walk, and not faint.

Isaiah 40:29-31 KJV

You can be too big for God to use but never too small.

GOLDEN GLORY CHEESE CASSEROLE

Cut 4 hard-cooked eggs in half lengthwise. Remove yolks, mash & combine with 4 tablespoons Mayonnaise. Season with salt and pepper & fill white. Cook one 8 oz (or two cups) of elbow macaroni in boiling, salted water until tender. Drain and place in a shallow casserole.

In the top of a double boiler, melt one pound of Velveeta cheese. Into the melted cheese gradually stir 1/2 cup of milk. Combine about half of Velveeta sauce with the macaroni. Arrange stuffed eggs on top and pour remaining Velveeta sauce on the eggs. Garnish with paprika, or whatever else suits your fancy and/or taste. Bake 20 minutes at 350°. Place the casserole on a chop plate, surround with broiled tomato halves. (The broiled tomato halves I never tried, but would most likely be delightful, if you like broiled tomatoes). Serves 6-8.

Louise Jensen

CHIP BEEF CASSEROLE

2 C Uncooked, Shell Macaroni
4 Eggs, hard-cooked & chopped
1/2 lb Velveeta Cheese, cubed
Dash of Pepper
2 C Milk
2 Cans Mushroom Soup
1 Sm Onion, chopped
1/4 lb Chipped Beef, torn in pieces

Mix all ingredients together & pour into greased 9" x 13" baking dish. Cover with foil and place in refrigerator overnight. Bake for 1 hour at 350°. Do not add salt as chipped beef is salty! Serves 10.

Jeannie Evans

OVEN BARBEQUED SHORT RIBS

3 lbs Beef Short Ribs
1 Onion, chopped
1/2 C Celery, chopped
2 T Fat or Salad Oil
1/4 C Vinegar
2 T Sugar
1 C Catsup
1/2 C Water
3 T Worcestershire
1 t Prepared Mustard
2 t Salt

Brown ribs, onions & celery in oil in pan. Put in baking dish and add remaining ingredients. Cover. Bake 1 1/2 - 2 hours at 350°. (This makes lots of sauce. You may want to serve boiled rice as a side dish.) Serves 3-4.

Ann Leaming

INDIENNE BEEF STEW

1 lb Chuck, cut in 1 1/2" cubes
2 T Flour
1 t Salt
1/8 t Pepper
3 T Butter
Water
2 Onions, sliced
1 Green Pepper, sliced
1 C Sour Cream
1 - 2 t Curry Powder
Hot cooked Rice

Dredge meat with 2 tablespoons flour, salt & pepper. Brown in hot butter. Add 2 cups water, bring to boil, cover and simmer 1 hour. Add onion & green pepper; simmer 30 minutes. Thicken with a paste of 2 tablespoons flour mixed with a little cold water. Add remaining ingredients, except rice and heat gently. Serve on rice. Makes 4 servings. Also good served with noodles.

Marjorie Chenoweth

The feeblest knock of faith will open heaven's door.

They shall hunger no more, neither thirst any more; neither shall the sun light on them, nor any heat. For the Lamb which is in the midst of the throne shall feed them, and shall lead them unto living fountains of waters: and God shall wipe away all tears from their eyes.

Rev. 7:16,17 KJV

SAUCY STEAK SKILLET

1 lb Beef Boneless Round Steak, cut in serving pieces
1/4 C Flour
1 T Vegetable Oil
1 Lg Onion, chopped
2 C Potatoes,, cut in hunks
1/4 C Catsup
1 T Worcestershire
2 t Green Pepper Flakes
1 t Instant Beef Bouillon
1 t Salt
1/2 t Dried Marjoram Leaves
1/4 t Pepper
1 Lg can or 10 Oz Frozen Italian or Plain Green Beans
1-2 Oz Jar Sliced Pimiento, drained (optional)

Coat beef steak pieces with flour; pound into beef. Brown beef in oil in 10" skillet; push beef to side. Cook and stir onion in oil until tender; drain. Add 1 cup water, mix water, catsup, worcestershire, pepper flakes, instant bouillon, salt, marjoram & pepper; pour on beef and onion. Heat to boiling; reduce heat. Cover & simmer until beef is tender 1 1/4 to 1 1/2 hours. Rinse frozen beans under running cold water to separate. Add potatoes, beans & pimiento to skillet. Heat to boiling; reduce heat. Cover & simmer until beans & potatoes are tender.

Sue (Wheeler) Burns

Whether therefore ye eat, or drink, or whatsoever ye do, do all to the glory of God.

I Cor. 10:31 KJV

CHINESE PEPPER STEAK

2 lbs Sirloin
1/4 C Soy Sauce
4 T Butter, melted
1 Bunch Green Onions, chopped
1 Clove Garlic, chopped
1 Green Pepper, chopped
1/4 C Burgundy
1 C Chicken Broth
1 C Tomatoes
2-3 T Karo Syrup or Cornstarch

Take all fat off meat; chop in 1" strips. Soak for 1/2 hour in soy sauce. Melt 3 tablespoons butter in skillet, and saute onions & garlic until they lose raw look; add Burgundy. Add broth, tomatoes and Karo syrup. Let thicken. Add this to meat; cook 5 minutes. Melt remaining butter in skillet & brown meat. Put soy sauce on meat.

Sally Sticklin

CAROLINE'S QUICHE LORRAINE

7 pieces Bacon, cubed

Cook to loosen fat, drain well. Put in 9" baked pie crust. Add:

3/4 C Swiss Cheese, cubed

Mix the following in blender & pour over bacon & cheese:

3 Eggs
2 C Milk
1 t Salt
1 t Chives, cut up

Sprinkle with nutmeg. Bake for 35 minutes at 350°.

Barbara Neuschwanger

CHOP SUEY

3 pork steaks treated with tenderizer & cut into ½" strips. Cook in 2 or 3 tablespoons salad oil, stir occasionally. Slice 3 onions, 1 or 2 cloves of garlic (minced), ½ bunch celery, 1 small green pepper; add to pork when it begins to brown. Cook & stir until vegetables are transparent. Add black pepper to taste. No salt if tenderizer is used. Shred 1 small head cabbage & add to meat mixture. Stir until cabbage wilts & add 1 can bean sprouts, drained & freshened in cold water. Add 1 tablespoon soy sauce & 1 teaspoon Accent & 1 (8 oz) can tomato sauce with 1 can water. Simmer until vegetables are desired tenderness. Serves 6.

Erna Musick

PORK FRIED RICE

1/4 C Oil
1 Lg Green Pepper, chopped
1 Lg Onion, chopped
1 to 2 C Celery, chopped
1/2 lb Fresh Mushrooms, sliced

Saute above in oil in large 12" skillet on medium heat. (I like my vegies fairly crunchy.) Then add: 1 cup, cooked pork, cut into 1/4 inch cubes and 4 cups cooked raw rice. Stir occasionally until all ingredients are heated through. May garnish with Soy Sauce. Serves 6-8.

Jeannie Evans

NORWEGIAN STUFFED CABBAGE ROLLS--GOLUMBKI

1 lb Ground Beef
1 lb Ground Pork
3 C Cooked Rice
1 t Sugar
1 Onion, Chopped
1 t Salt
1/2 t Pepper
1 Cabbage
1 T Butter
1 C Hot Water
1 Can Tomato Soup

Combine meats, rice, sugar, onion, salt & pepper. Wilt cabbage leaves by placing in boiling water for a few minutes. Place 3/4 cup of mixture in each cabbage leaf & roll securely. Place in 9" x 13" baking pan and dot with butter. Combine water and soup and pour over rolls. Bake for 1 hour at 350°. Makes 6-8 servings.

Marjorie Plue

ELEPHANT STEW

1 Med sized Elephant
2 Rabbits (optional)

Cut elephant into bite-sized pieces, should take you about 4 months. Cover & cook over Kerosene stove at 450° for six weeks. This serves 3,800 people; if you expect more, add the two rabbits. Do this only as a last resort, as most people don't like to have hare in their stew.

Sally Sticklin
Mary Harris

CRUSTLESS GREEN CHILI PIE

1 lb Bulk German Sausage (I prefer 2 lb pork)
2-4 Oz Can Diced Green Chilies, drained
1/4 C All-Purpose Flour
1 lb Monterey Jack or Mozzarella, shredded
1/2 t Salt
1/4 t Freshly Ground Pepper
2 T Minced Green Onion
6 Eggs
1 C Milk
Paprika

Heat oven to 350°. Grease 9" x 13" baking pan. Saute sausage in large skillet. Discard grease; spoon meat into baking pan. Cover with drained chilies. Mix flour, cheese, salt, pepper, onion together. Beat in eggs & milk. Spoon over sausage/chili mixture. Dust with paprika. Bake 45 minutes or until top is browned. Remove from oven and cool. Serve warm or at room temperature. (This recipe can be easily divided in half.) Serves 10-12.

Joe Noegel

Then said Jesus unto his disciples, If any man would come after me, let him deny himself, and take up his cross, and follow me. For whosoever would save his life shall lose it: and whosoever shall lose his life for my sake shall find it. For what shall a man be profited, if he shall gain the whole world, and forfeit his life? or what shall a man give in exchange for his life?

Matt. 16:24-26 ASV

For everyone that asketh receiveth; and he that seeketh findeth: and to him that knocketh it shall be opened. And of which of you that is a father shall his son ask a loaf, and he give him a stone? or a fish, and he for a fish give him a serpent? Or if he shall ask an egg, will he give him a scorpion? If ye then, being evil, know how to give good gifts unto your children, how much more shall your heavenly Father give the Holy Spirit to them that ask him?

Luke 11:10-13 ASV

SPAGHETTI PIE

6 Oz Spaghetti, cooked
2 T Butter
1/2 C Parmesan Cheese
2 Eggs, well beaten
1 lb Ground Beef
1/2 C Minced Onion
2 T Sweet Pepper Flakes
1-8 Oz Can Tomato Sauce
1-6 Oz Can Tomato Paste
1 t Sugar
1 t Oregano
1/2 t Garlic Powder
Cottage Cheese
Mozzarella Cheese

Stir butter in hot spaghetti. Add parmesan cheese & eggs. Pour into 10" pie plate & form crust. Spread cottage cheese on crust. Mix rest of ingredients together well, pour into pie pan. Bake for 20 minutes at 350°. Sprinkle mozzarella cheese on top & bake 5 minutes longer. Serves 6.

Gerrie Humbock

PIZZA

Pizza Dough:

1 Pkg Active Dry Yeast
1 C Warm Water (105-115°F)
1 t Sugar
1 t Salt
2 T Vegetable Oil
2 1/2 C All-Purpose Flour (or wheat flour)

Dissolve yeast in warm water. Stir in remaining ingredients. Beat vigorously 20 strokes. Let rest about 5 minutes. Spread onto 2 pizza pans (11") or well spread on jelly roll pan.

1 lb Hamburger, Sausage, Ham, etc.
1-8 Oz Can Tomato Sauce
2 t Dried Oregano Leaves
1 1/4 t Salt
1/8 t Pepper
1/8 t Minced Garlic
1 Med Onion, chopped
2 C Mozzarella Cheese

Cook hamburger & onions, drain. Mix rest of ingredients except cheese. Add sauce mixture, hamburger & onion mixture to dough; top with cheese. Bake for 20-25 minutes at 425° until cheese is light brown. You can add whatever ingredients desired (olives, mushrooms, green peppers, etc.) Serves 4-6.

Kathy Hoover

Trust in the Lord with all thine heart; and lean not unto thine own understanding. In all thy ways acknowledge him and he shall direct thy paths.

Prov. 3:5,6 KJV

ZUCCHINI PIZZA

1 1/2 lb Zucchini (approx)
1 C Mozzarella Cheese, shredded
1 C Sharp Cheddar Cheese, shredded
2 Eggs, slightly beaten
1/4 t Salt
1/4 t Garlic Salt
1 lb Lean Ground Beef
1 Med Onion, chopped
1-8 Oz Can Tomato Sauce
2 t Oregano
1 Green Pepper, cut into thin strips
1/4 lb Mushrooms, sliced
1/3 C Parmesan, grated

Shred zucchini to make 4 cups; squeeze out moisture. Mix zucchini with 1/2 cup each of mozzarella & cheddar, plus eggs; press into a greased jelly roll pan, 10" x 15". Bake for 10 minutes at 400°.

Sprinkle salt & garlic salt in a frying pan over medium heat; add beef & cook until crumbly. Add onion & cook until limp; drain off excess fat. Stir in tomato sauce & oregano; spoon over zucchini. Arrange pepper strips & mushrooms on top; sprinkle with remaining mozzarella & cheddar plus parmesan. Bake 30 minutes at 400° or until cheese is bubbly. Makes 4-6 servings.

Maisie Van Doren

And God is able to make all grace abound unto you; and ye, having always all sufficiency in everything, may abound unto every good work.

II Cor. 9:8 ASV

TACOMA SCHOOLS WHIZ PIZZA

Dough:

3/4 C Water, lukewarm
2 t Dry Yeast
1 1/2 T Oil
1 T Dry Milk
1 t Sugar

Filling:

1 lb Ground Beef
1 C Tomato Paste
1/4 T Oregano
1/2 t Garlic Powder
1 T Dehydrated Onion
3/4 lb Cheese, grated
1/2 C Tomato Juice

Prepare dough by adding yeast to warm water & stir after 10 minutes. Add oil, sugar, salt & milk to the yeast mixture. Slowly add 1 3/4 cups flour. Mix until well blended. Dough should be soft, but not sticky. Add water if needed. Roll out dough on 11" x 5" pan.

Brown & drain the ground beef. Soak the dry onion. Mix ingredients except cheese & juice & spread evenly over the dough. Bake for 10 minutes at 425°. Remove from oven & spread grated cheese on top and pour tomato juice over cheese. Return to oven and bake 5 minutes more. Remove from oven and cut to desired size. Serves 4-6. (Copied from Tacoma News Tribune)

Lois Thomson

The world says that men are not sinners until they sin. God says men sin because they are sinners.

SHORTCUT LASAGNE

1 1/2 lb Hamburger
1-1 lb 12 Oz Can Whole Tomatoes, cut up
1-8 Oz Tomato Sauce
2 Envelopes Spaghetti Sauce Mix
2-12 Oz each Cocktail Vegetables Juice
1 Pkg (1 lb) Lasagne Noodles
1-12 Oz Cottage Cheese
1-8 Oz Mozzarella Cheese, shredded
1/4 C Grated Parmesan Cheese
Dried Parsley

Brown hamburger in large skillet & drain. Stir in cut up tomatoes, tomato sauce, spaghetti mix & vegetables juice. Bring to boil, lower heat & simmer 10 minutes.

Cover bottom of oiled 9" x 13" x 2" baking dish with thin layer of meat sauce. Then add a layer each of uncooked noodles, cottage cheese & mozzarella. Repeat layers until all ingredients are used, ending with meat sauce. Sprinkle parmesan & parsley on top. Cover casserole tightly with aluminum foil. Set on jelly roll pan. Bake for 1 hour at 350°. Makes 8 generous servings.

Carolyn Smith

For all have sinned and fall short of the glory of God.

Rom. 3:23 ASV

For the wages of sin is death; but the free gift of God is eternal live in Christ Jesus our Lord.

Rom. 6:23 ASV

CHEESE LASAGNE

1 Pkg (12 Oz) Cut Lasagne Noodles, cook until tender, drain. Put half in 9" x 13" pan.

3 Onions, chopped & cooked in 1 tablespoon margarine.

1-15 Oz Can Tomato Sauce
1-16 Oz Can Stewed Tomatoes
1 1/4 t Oregano
Dash of Pepper

Mix & add with the following to make two layers of noodles with filling on both layers:

4 Slices, broken, of Monterey Jack Cheese
4 Slices, broken, Mild Yellow Cheese
1 lb Cottage Cheese

Cover all with Parmesan Cheese and bake for 30 minutes at 350°. Let rest in oven 15 minutes before serving.

Barbara Neuschwanger

JUST A MINUTE

I've just a minute
Only sixty seconds in it,
Forced upon me, can't refuse it
Didn't seek it, didn't choose it
But it's up to me to use it.
I must suffer if I lose it;
Give account if I abuse it;
Just a tiny little minute
Yet eternity is in it.

Contributed by:
Bessie Wheeler

Just remember that most of this world's useful work is done by people who are pressed for time ... or are tired ... or don't feel well.

The more steam you put into your work, the louder you can whistle when its done.

EASY SKILLET LASAGNE

2 T Butter
1 C Onion, chopped
1 lb Hamburger
Salt & Pepper to taste
1-2 1/2 Oz Pkg Spaghetti Sauce Mix
1 Pt Cottage Cheese
3/4 lb Monterey Jack Cheese, sliced
1 Pkg Lasagne Noodles, uncooked
1 T Basil
1 T Parsley
1 Lg Can Whole Tomatoes, undrained
1/2 C Water
1 t Italian Seasoning

In large skillet or electric fry pan, saute onion in butter; add hamburger, salt & pepper. Brown. Sprinkle on 1/2 pkg of the sauce mix (dry); add remaining seasonings. Spread cottage cheese over top. Add noodles, criss-crossed. Sprinkle on rest of sauce mix. Add tomatoes &water, making sure all is moistened. Cover tightly & simmer approximately 30 minutes. Top with sliced cheese, cover & let stand until cheese is melted (approximately 10 minutes). Serves 8.

Sandy Lea Vell

STUFFED MANICOTTIES

1/2 lb Ground Beef
2 T Cooking Oil
3 Eggs, slightly beaten
1-15 Oz Can Italian Sauce
2 T Cheese, grated
1 Med Onion, minced
1 C Soft Bread Crumbs
1 1/2 t Salt
1/4 t Pepper
1 Pkg 8 Lg Hollow Manicotti

Brown beef & onion in oil for 5 minutes. Blend meat sauce & remaining ingredients, except tomato sauce. Put 1 cup tomato sauce in baking dish. Fill manicotties with other ingredients & place in dish leaving enough room for manicotties to expand. Pour rest of sauce over top, plus 1/2 cup water. Put grated cheese over top. Bake 1 hour at 350°.

May Smith

Those who say they will forgive, but can't forget an injury, simply bury the hatchet, while they leave the handle out ready for immediate use.

D. L. Moody

Then said Jesus, Father forgive them; for they know not what they do.

Luke 23:34a KJV

We win by tenderness; we conquer by forgiveness.

CHILI

1 1/2 lb Dry Red Beans
1/2 lb Dry White Beans

Soak & cook beans until just soft.

1 1/2 lb Hamburger
1 Qt Water

Mix hamburger & water together, then add:

4 t Chili Powder
2 t Oregano
1 t Cumin
1 t Pepper
2 t Garlic Powder
4 t Salt
4 Sm Cans Tomato Paste
4 Onions, chopped

Mix with cooked beans, simmer an hour or more.
Can be frozen.

Barbara Neuschwanger

It is not easy .....
to apologize
to begin over
to take advise
to admit error
to be unselfish
to be charitable
to keep on trying
to profit by mistakes
to forgive and forget
to think, then act
to shoulder undeserved blame
But .....
it always pays.

Author Unknown

MEXICAN STYLE SKILLET SUPPER

1 lb Ground Beef
1 t Salt
1/8 t Pepper
10 Oz or 2 C Cheddar Cheese, cubed
2 Med Stalks Celery, sliced (about 1 C)
1/3 C Sliced Pitted Ripe Olives
1-7 Oz Pkg Main Dish Mix for Beef Noodle
1-16 Oz Can Stewed Tomatoes
1 t Chili Powder (optional)
1 C Water
1 Bag Sm Corn Chips for top (optional)

Cook & stir ground beef in 10" skillet over medium heat until light brown; drain. Sprinkle beef with salt & pepper. Layer half each of cheese, celery, olives & half of the noodles from main dish mix package on beef; repeat. Blend tomatoes, sauce mix from main dish mix package and chili powder; stir in water. Pour tomato mixture on noodles in skillet. Heat to boiling; reduce heat. Cover and simmer until noodles are tender, about 10 minutes. Serves 6.

Sue (Wheeler) Burns

Timely Appreciation

Jesus, please
teach me to appreciate
what I have
before time
forces me to appreciate
what I had.

Look therefore carefully how ye walk,
not as unwise, but as wise:
Eph. 5:15 ASV

ENCHILADAS

1 1/2 lb Hamburger
1 Med Onion, chopped
1 1/2 Links Beef Chorizo
1 Sm Can Chopped Olives
1 Sm Can Sliced Olives
2-8 Oz Cans Tomato Sauce
Sharp Cheddar Cheese, grated
2 T Red Chili Powder (or to taste)
Salt & Pepper to taste
1 Dz Corn Tortillas
Jalapena Peppers, optional

Brown hamburger & drain; add chorizo & onion & brown again. Add 1/2 can tomato sauce & chopped olives to meat & simmer. Add salt, pepper & chili powder to taste and jalapenas, if desired.

In separate pan, put remaining 1 1/2 cans tomato sauce with a little chili powder. Heat on low and add corn tortillas to soften. Remove tortillas one at a time, roll meat mixture up in tortillas, and place in baking dish. Pour remaining tomato sauce over, cover with grated cheese & sliced olives. Bake for 25-30 minutes at 350°, or until cheese is well melted & enchiladas hot in center. This dish can be made ahead, frozen and reheated. Serves 6.

George Bruch

I read in a book where a man called Christ went about doing good. It is very disconcerting to me that I am so easily satisfied with just going about.

Jim Elliot

Giving our best today is the recipe for a better life.

LOW CHOLESTEROL TUNA VEGETABLE BAKE

1/2 C Brown Rice
1 C Water

Cook in microwave in 1 qt. casserole covered for 15 minutes on High. In fry pan, place:

2 T Margarine
2 T Onions, diced
2 Carrots, diced
1 C Celery, diced
1 Can Tuna (canned in Spring water)
2 T Flour
Salt (optional)

Mix & cook slightly, put in flour & 1 cup skim milk stirring until slightly thick. Pour into brown rice casserole & return to microwave for 8 minutes on High. Optional: Place fresh broccoli in a ring around dish before returning to microwave the 2nd time.

Kay Wheat

Now

Lord, give me the sense to love, appreciate, and spend precious time with my children now ----- so that someday I won't feel the need to smother my grandchildren with attention that belonged to their parents.

> *My little children, let us not love in word, neither with the tongue; but in deed and truth.*
>
> *I John 3:18 ASV*

IMPOSSIBLE SEAFOOD PIE

1 Can Tiny Deveined Shrimp, drained & rinsed
1 C Monterey or Cheddar Cheese, shredded
1-3 Oz Pkg Cream Cheese, cut up
1/4 C Green Onions, sliced
1-2 Oz Jar Chopped Pimiento, drained
2 C Milk
1 C Bisquick Baking Mix
4 Eggs
3/4 t Salt
Dash of Nutmeg

Grease 10" x 1½" pie plate. Mix shrimp, cheeses, onions & pimiento in plate. Beat remaining ingredients 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake 35-40 minutes at 400° until knife inserted between center & edge comes out clean. Cool 5 minutes. Makes 6-8 servings. May substitute can of tuna or crab for shrimp.

Jeannie Evans

SALMON QUICHE PIE

Prepare your own good & flaky pie crust. Set aside. Saute a little green pepper & onion in butter. Beat 4 eggs lightly & add 2 cups light cream or milk. To this add 1 can (½ lb) T-bird plain salmon, drained & flaked, 2 cups shredded cheese (cheddar), 1/2 teaspoon seasoned salt, dash of lemon pepper. Combine all ingredients & pour into pie crust. Bake 10 minutes at 425° & then reduce heat to 325° & bake another 40 minutes or until custard is set. Serves 6.

Linda Clark

After burying the hatchet, don't mark the spot.

MRS. ROOSEVELT'S KEDGEREE

1 C Flaked fish, tuna, crab or lobster
1/4 C Cream (or fish stock)
1/2 t Salt
1/4 t Pepper
1 C Cooked Rice
1 T Butter, melted
2 Eggs, hard-cooked & sliced

Toss seafood with rice; moisten with cream. In frying pan, melt butter; add rice mixture. Do not press down. Add seasonings & eggs; heat thoroughly over low heat. Serve with dash of Worcestershire sauce & ground pepper. Serves 4.

Sandy Lea Vell

OYSTER LOAF

5 Pts Oysters, chopped up, save liquid
1 Cube Butter or Margarine, melted
2 Eggs, slightly beaten
1 to 1 1/2 C Milk
Salt & Pepper to taste
2 C Bread Crumbs, browned in oven

Mix all together and bake for 45-60 minutes at 350°, until brown and not watery. This makes a nice dish for a potluck. Can be made smaller by cutting in half or fourths. For small one, I would use 1 1/4 pints oysters, 1/2 cube butter, 1 cup milk, salt & pepper and 3/4 cup bread crumbs. It shouldn't take over 40-50 minutes to cook.

May Smith

ROCKFISH LOAVES

2 C Flaked, cooked Rockfish
2/3 C Cheese, grated
2 Eggs, beaten
2 T Butter, melted
1 t Salt
2 T Lemon Juice
1/2 C Cracker Crumbs or crushed Corn Flakes

Combine all ingredients except crumbs. Shape into 6 individual loaves and roll in crumbs. Bake 25-30 minutes at 350°, or until brown. Serve plain or with a sauce. Serves 6. (Any firm white fish may be used in this recipe.)

Ray & Mary Anne Ames

CREAMED SHRIMP

2 Cubes Butter or Margarine, melted
1 C Flour
1 Qt Milk

Melt butter on low heat. Let cool. Add flour little at a time. Then add milk. Cook on low heat until thickened. Then add:

1 Sm Can Mushrooms, pieces & stems
3 Eggs, hard-cooked & sliced
1 Sm Jar chopped pimientoes
1 Can Olives, pitted
1 Sm Can Tiny Deveined Shrimp, drained

Serve the above creamed mixture over cooked, refrigerator Ballard Biscuits. May substitute canned crab or tuna. Serves 4-6.

Jeannie Evans

CRAB MEAT BISQUE

6 T Butter
4 T Green Pepper, chopped
4 T Onion, chopped finely
1 Scallion, chopped
2 T Parsley, chopped
1 1/2 C Fresh Mushrooms, sliced
2 T Flour
1 C Milk
1 t Salt
1/8 t White Pepper
Dash Tabasco
1 1/2 C Half & Half
1 1/2 C Crab Meat, cooked (sliced into bite size pieces)

Heat 4 tablespoons butter in a skillet, add green pepper, onion, scallion, parsley, mushrooms and saute until soft, about 5 minutes. In saucepan heat remaining 2 tablespoons butter. Stir in flour. Add milk, cook stirring until thickened & smooth. Stir in salt & pepper & tabasco. Add sauteed vegetables & half & half. Bring to boiling, stirring; reduce heat. Add crab meat, simmer uncovered for 5 minutes. Serves 4.

Judy Johnson

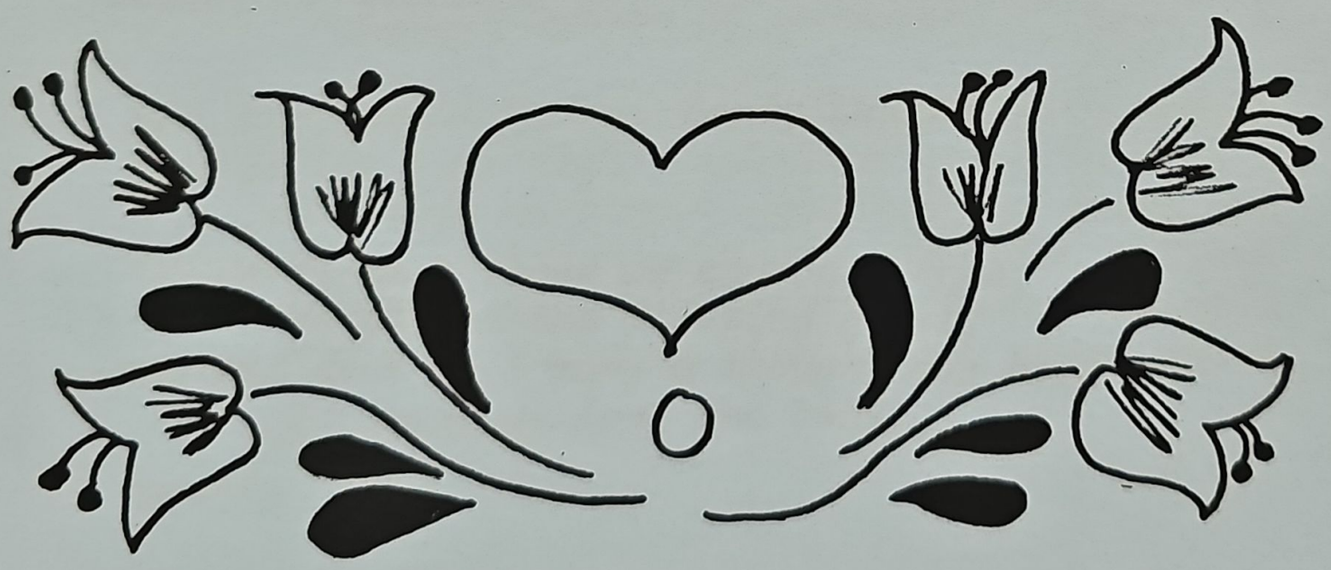
RECIPE FOR A HAPPY MARRIAGE

1 cup of consideration
1 cup of courtesy
2 cups of flattery, carefully concealed
2 cups of milk of human kindness
1 gallon of faith in God and each other
2 cups of praise
1 small pinch of in-laws
1 reasonable budget
a generous dash of cooperation
3 teaspoons of pure extract of, "I am sorry"
1 cup of contentment
1 cup each of confidence and encouragement
2 children, at least
1 large, or several small hobbies
1 cup of blindness to others' faults

Flavor with frequent portions of recreation and a dash of happy memories. Stir well and remove any speck of jealousy, temper or criticism. Sweeten well with generous portions of love and keep warm with a steady flame of devotion. Never serve with a cold shoulder or a hot tongue.

Contributed by:
Judy Johnson

Desserts & Sweets



CINNAMON ZUCCHINI BROWNIES

Mix together:

1/3 C Butter
1 Egg
1 C Brown Sugar
1 1/2 t Vanilla

Add & beat until smooth:

1 C Flour
1/4 t Baking Powder
1/4 t Nutmeg
1/2 t Salt
1 1/2 t Cinnamon
1/2 C Nuts, if desired

Beat in:

1 C Zucchini, chopped

Pour into lightly greased 9" x 13" pan. Bake for 25-30 minutes at 350°. Cool completely before cutting into squares. May lightly frost with orange flavored powdered sugar icing, if desired.

Sandy Lea Vell

We flatter those we scarcely know,
We please the fleeting guest,
And deal full many a thoughtless blow
To those we love the best.

Let the words of my mouth, and the meditation of my heart, be acceptable in thy sight, O Lord my strength and my redeemer.

Psalm 19:14 KJV

BLOND BROWNIES

Beat: 2 Eggs

Add: 2 C Brown Sugar
2 t Vanilla
1 C Flour
1/2 t Salt
1/2 t Soda

Beat well.

Stir in: 2 C Walnuts, chopped

Bake in 8" x 12" pan for 20 minutes at 350°.

Jeannie Evans

EASY BROWNIES

Mix in saucepan over low heat:

1/2 C Shortening (or margarine)
5 T Cocoa

Remove from heat, stir in:

1 C Sugar
2 Eggs, slightly beaten

Sift together, then add:

3/4 C Flour
1/2 t Baking Powder
1/2 t Salt
1 t Vanilla

Turn into greased & floured 9" square pan.
Bake for 20 minutes at 375°. No longer!
Makes a moist, chewy brownie.

Theresa Schwartz

TRI-LEVEL BROWNIES

Mix:

1/2 C Flour
1/4 t Soda
1/4 t Salt
1 C Quick Oats
1/2 C Brown Sugar
6 T Butter, melted

Press into 11" x 7" pan. Bake for 10 minutes at 350°.

Melt:

1 Square Unsweetened Chocolate
4 T Margarine

Add:

3/4 C Granulated Sugar
1 Egg
2/3 C Flour
1/4 t Baking Powder
1/4 t Salt
1/4 C Milk
1/2 t Vanilla

Spread over 1st layer, bake for 20 minutes at 350°.

Melt:

1 Square Unsweetened Chocolate
2 T Margarine

Add:
1 1/2 C Sifted Powdered Sugar
1 t Vanilla
2 T Hot Water or enough to spread

Spread on top of second layer. Sprinkle nuts on top. Cool & cut into bars.

Barbara Neuschwanger

CREAM CHEESE BROWNIES

2 Pkg (3 Oz) Cream Cheese, softened
5 T Butter, softened
1/3 C Sugar
2 Eggs
2 T Flour
3/4 t Vanilla

Beat softened cream cheese & butter together. Add remaining ingredients & beat until smooth; set aside.

1 Pkg Brownie Mix, family size with flavor packet
2 T Water
3 Eggs

Beat together by hand for 50 strokes. Pour about 1/2 Brownie Mix into greased 9" x 13" pan. Pour cream cheese mixture over it. Spoon remaining Brownie Mix on top, trying to cover the cream cheese. Bake for 35-40 minutes at 350°. Frost with Milk Chocolate Frosting when cool.

Frosting:

Melt 3 tablespoons butter in medium saucepan. Stir in 2 tablespoons cocoa until dissolved. Add 1 1/2 cups powdered sugar, 2 tablespoons milk & 1 teaspoon vanilla. Stir until smooth. Add more milk if needed.

Diane Halstead

The full soul loatheth an honeycomb; but to the hungry soul every bitter thing is sweet.

Proverbs 27:7 KJV

FROSTY FRUIT BARS

Mix together thoroughly:

1/2 C Soft Shortening (part butter)
1 C Sugar
1 Egg
1 T Grated Orange Rind, if desired

Stir in:

1/4 C Pineapple or orange juice

Sift together and stir in:

2 1/2 C Sifted Flour
1 t Soda
1/2 t Salt
1/2 t Cinnamon
1/2 t Nutmeg

Mix in by hand:

1 Pkg Sm Gum Drops (no licorice)

Divide dough in half. Roll out each half, on lightly floured, cloth-covered board, into a rectangle 7" x 12". Cut into six 2" x 7" strips. Bake on lightly greased cookie sheet, 10-12 minutes, in moderately hot oven (400°). Don't overbake. While still warm, spread with a confectioners' sugar frosting. Cut baked strips into bars of desired length.

For Peanut Cookies: Substitute brown sugar for white, milk for the juices & 1 teaspoon vanilla for the orange rind. Add 1 cup salted peanuts (the little round ones.)

Leona Ward

We know the fullest blessing of the light only after we've come through the darkness.

CHOCOLATE CHERRY BARS

1 Pkg Pillsbury Fudge Cake Mix
1-21 Oz Can Cherry Fruit Filling
1 t Almond Extract
2 Eggs, beaten

Using solid shortening (not oil) grease & flour 15" x 10" jelly roll pan or 9" x 13" pan.

In large bowl, combine above ingredients. By hand, stir until well mixed. Pour into prepared pan. Bake at 350°, jelly roll pan 20-30 minutes; 9" x 13" pan 25-30 minutes or until toothpick comes out clean.

Frosting:

1 C Sugar
5 T Butter
1/3 C Milk
1-6 Oz Pkg Chocolate Chips

In small saucepan, combine sugar, butter & milk. Boil, stirring constantly 1 minute. Remove from heat, stir in chocolate chips until smooth. Pour over bars. Makes 3 dozen.

Judy Sollars

PUFFED GRANOLA BARS

Combine together:

1 C Dates or Raisins
2 T Honey
3 T Peanut Butter
2 C Puffed Cereal
1/2 C Sunflower or Sesame Seeds

Press into oiled pan, chill & cut into bars.

Jeannette Gardner

CARMEL PECAN DREAM BARS

Base:

1 Pkg Pillsbury Plus Yellow Cake Mix
1 Egg
1/3 C Butter, softened

Filling:

1-14 Oz Sweetened Condensed Milk
1 Egg
1 t Vanilla
1 C Pecans, chopped
1/2 C Hearth Bits O'Brickle Baking Chips

Heat oven to 350°. Grease 9" x 13" pan. In bowl combine base ingredients. Mix on high speed until crumbly. Press into pan. In another bowl, beat milk, egg & vanilla until blended. Stir in pecans & chips. Pour over base in pan; spread to cover. Bake for 25-35 minutes or until light golden brown. Center may appear loose, but will set upon cooling. allow bars to cool completely before cutting.

Dee Nikula

MIXED NUT BARS

1 1/2 C Flour
3/4 C Brown Sugar
1/2 C Butter or Margarine

Mix a crust like pie & pat into a 9" x 13" pan. Bake 10 minutes at 350°. Cool for 10 minutes. Pour on mixed nuts, 2/3 of a 13 oz can or use any kind of nuts. Melt: 1/2 cup white syrup, 2 tablespoons butter & 6 oz pkg butterscotch chips. Pour over crust & nuts. Bake 10 minutes at 350°. Cool & cut.

Donna Morse

NUT CHOCOLATE BARS

2/3 C Shortening
2 C Brown Sugar
2 Eggs
2 C Sifted, All-Purpose Flour
2 t Vanilla
1/2 t Soda
1/2 t Salt
1 C Semi-sweet Chocolate Chips
1/2 to 1 C Chopped Nuts (optional)

Cream shortening & sugar. Add egg & vanilla, beat well. Sift together flour, soda & salt. Add to cream mixture, mix well. Stir in chocolate chips & nuts. Spread in greased 15" x 10" jelly roll pan. Bake for 15-17 minutes at 350°. (Do NOT overbake!) Cut in bars while warm. Makes 4 dozen.

Gail Doerksen

CHINESE CHEWS

1 C Sugar
1/2 t Salt
2 Eggs
1/4 C Water

Mix above together, then add:

1 C Flour
1 t Baking Powder
1 t Lemon Rind
1/2 C Cherries, chopped
1 C Dates, chopped
1 C Nuts

Mix together, put in 9" sq. greased & floured pan. Bake for 25 minutes at 325°. When cool, cut in squares, roll in powdered sugar.

Mary Harris

ROMANCE BARS

Mix with hands:

1 C Flour
1/2 C Margarine
1 T Sugar

Press into 9" x 13" pan and bake at 300° about 12 minutes or until brown. Cool.

Mix:
2 Tablespoon flour.
2/3 C Nuts, chopped
1 C Fine Coconut
1 C Brown Sugar
1 t Baking Powder
1 t Vanilla
1 Sm Bottle Marachino Cherries, cut fine
2 Eggs, beaten
1-6 Oz Pkg Chocolate Chips, optional

Put on cooled first layer, bake at 325° about 20 minutes or until brown on top. Cool.

Mix & spread over cooled bars:

3 T Soft Butter
1 C Powdered Sugar
1 T Boiling Water
1 T Milk
1/2 t Vanilla
1/2 t Almond Extract

Barbara Neuschwanger

I know both how to be abased, and I know how to abound: every where and in all things I am instructed both to be full and to be hungry, both to abound and to suffer need.

Phil. 4:12 KJV

QUICK & CHEWY CRESCENT BARS

1 Can Pillsbury Crescent Rolls
1-14 Oz Can Sweet Condensed Milk
1 Pkg Coconut/Pecan Frosting Mix
1/4 C Butter, melted

Unroll dough, place rectangles on ungreased 15" x 10" jelly roll pan. Gently press dough to cover bottom of pan, seal perforations. Pour milk evenly over dough, sprinkle with frosting mix. Drizzle with butter. Bake for 12-15 minutes at 400°. Cool, cut into bars.

Jeannie Evans

SWEET MARIE BARS

1 C Brown Sugar
1 C Peanut Butter
1 C Corn Syrup

Mix sugar, peanut butter & syrup in saucepan, heat, but do not boil, stirring constantly so as not to scorch. Take off stove, mix in 4 cups Rice Crispies. Put into 9" x 13" pan & ice with chocolate butter icing or leave plain.

ICING

2 C Powdered Sugar
1/2 C Cocoa
2 T Butter, softened

Cream & mix together until smooth with electric mixer. Cut into squares.

Irene Canfield

To err is human ..... to forgive divine.

A halo has to fall only a few inches to become a noose.

PEANUT CHOCOLATE BARS

1/2 C Light Syrup
1/4 C Brown Sugar
1/8 t Salt
1 C Peanut Butter
1 t Vanilla
2 C Crisp Rice Cereal
1 C Corn Flakes, slightly crushed
1 C Semi-sweet Chocolate Pieces

Combine syrup, sugar & salt & bring to full boil. Add peanut butter. Then remove from stove. Stir in vanilla, cereals & chocolate. Press into 9" x 9" buttered pan. Chill. Then cut into bars.

Barbara Neuschwanger

SPUD CHIP COOKIES

2 Cubes Margarine
1/2 C Sugar

Cream together.

1 t Vanilla
1/2 C Crushed Spud Chips
1/2 Nuts, chopped
2 C Flour

Make small balls, press down with fork or glass with sugar or flour. Bake for 10 minutes at 375°.

Esther Wolfenbarger
(by LaRita Dunn)

RAISIN-CHIP COOKIES

1 C Shortening
3/4 C Brown Sugar
3/4 C White Sugar
2 Eggs

Beat until fluffy. Add:

1 t Vanilla
1/4 C Wheat Germ
1 1/2 C Flour
1 t Salt
1 t Soda
2 C Oatmeal
3/4 C Raisins
1/2 C Chocolate Chips

Bake at 350° until done.

Barbara Neuschwanger

CHRISTMAS CUTOUT COOKIES

1/2 C Margarine
1 1/2 C Sugar
2 Eggs
2 t Vanilla
1 T Milk
3 C Flour
1 t Baking Powder
1/2 t Salt

Mix first four ingredients thoroughly. Add milk & flour, baking powder & salt. Mix thoroughly. Chill. Roll 1/8 or 1/4 inch thick. Dip cooky cutter in flour, shake off excess, cut with steady pressure. Bake for approximately 8-10 minutes at 375°.

Barbara Neuschwanger

CHOCOLATE PEANUT COOKIES

1/2 C Crisco
1 Cube Margarine (soft)
1 C Chunk Peanut Butter
1 C White Sugar
1 C Brown Sugar
2 Eggs
2 C Flour
1 t Soda
1 Pkg (6 Oz) Chocolate Chips
1-8 Oz Can Salted Cocktail Peanuts

Mix shortening, margarine & peanut butter in large mixing bowl. Gradually add white & brown sugar. Add eggs one at a time. Sift flour & soda together. Add to creamed mixture. Stir in chocolate chips & peanuts. Drop from teaspoon onto greased cookie sheet. Flatten with spoon. Bake for 13 minutes at 325°. Makes 8 dozen.

Jeannie Evans

SCOTCH SHORTBREAD

1 C Butter
1/2 C Brown Sugar
2 1/2 C Flour
Pinch of Soda

Cream butter. Add sugar gradually and work in flour with a fork. Press into greased pan to 1/2 inch thickness. Prick with a fork. Bake for 35 minutes at 300°. Serves 8.

Grace Kangas

Courage is fear that has said its prayers.

CHINESE COOKIES

Combine 1/2 cup Peanut Butter & 1-6 Oz pkg Butterscotch morsels in double boiler over hot water till morsels are melted. Stir until blended. Add and stir until well coated 1-5 Oz can Chow Mein Noodles. Drop by teaspoonfuls on waxed paper lined cookie sheet. Top with candied cherry. Chill till set. Makes 3-4 dozen.

Jeannie Evans

CHOCOLATE CHIP, OATMEAL, NUT COOKIES

3/4 C Brown Sugar
3/4 C White Sugar
1 C Shortening
2 Eggs, not beaten
1 t Soda
1 t Hot Water
1 1/2 C Flour
1 t Salt
2 C Oatmeal
1 Pkg Chocolate Chips
1 t Vanilla
1 C Chopped Nuts

Mix thoroughly brown & white sugar & shortening. Add eggs. Combine hot water & soda & add to above. Add flour & salt to mixture. Fold in vanilla, oats, nuts & chips. Bake for 10 minutes on ungreased sheet at 375°.

Sally Sticklin

A happy marriage is the union of two good forgivers.

OATMEAL DROP COOKIES

1 1/2 C Quick Oats
1/2 C Sugar
3 T Butter or Margarine, softened
1 t Vanilla
1/2 t Baking Powder
1/2 t Cinnamon
1/4 t Salt
1 Egg

Mix all ingredients. Drop dough by teaspoonfuls 2" apart onto greased baking sheet. Bake until tops are dry & edges are light brown for 8-10 minutes at 350°. Cool slightly, remove from baking sheet. Cnly less than 50 calories each cookie! Makes 3 dozen.

Sue (Wheeler) Burns

CHEWY OATMEAL COOKIES

1 C Shortening
2 C Brown Sugar
2 Eggs
1 t Vanilla
2 C Flour
1 t Soda
1/2 t Salt
2 C Rolled Oats

Mix & bake about 10 minutes at 400° on greased cookie sheet. I slightly underbake, just until lightly browned to keep the chewy texture. May add raisins or chocolate chips for variation.

Velda Clemmens

ROBERTA'S OATMEAL COOKIES

2 C Sugar
1 C Shortening or Bacon grease
2 Eggs
1/4 C Molasses
2 C Flour
2 t Salt
1 t Soda
2 t Nutmeg
2 t Cinnamon
1/2 c Raisins
1/2 C Nuts (optional)
2 to 3 C Oatmeal (Old Fashioned or Quick)

Mix in order given. Bake for 10 minutes at 350°.
Makes 5-6 dozen.

Edna Shellhart

OATMEAL LACE COOKIES

1 C Quick Oats
1 C Sugar
1 Egg, well beaten
1/2 t Salt or less
3 T Flour
1/2 t Baking Powder
1/4 lb Butter or Margarine, melted & cooled
1 t Vanilla

Mix dry ingredients. Add butter, vanilla & egg. Mix well. Chill overnight. Drop on cookie sheet covered with foil. Bake for 8 minutes at 325-350°. Watch very closely, they burn easily.

Kathy Hoover

OATMEAL WHOLEGRAIN CRISPIES

1 C Shortening
1 C Brown Sugar
1 C Sugar
2 Eggs, well beaten
1 t Vanilla
2 1/2 C Oats
1 C Sifted Flour
1/2 C Whole Wheat Flour
1 t Salt
1 t Soda
1/2 C Wheat Germ
1-6 Oz Pkg Chocolate Chips
1/2 Nuts, chopped

Thoroughly cream shortening & sugars. Add eggs & vanilla; beat well. Add dry ingredients to creamed mixture. Add oats, wheat germ & nuts. Mix well. Chill thoroughly. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake for 10 minutes at 350°. Cool slightly, remove to wire racks.

Gail Doerksen

QUICK-DROP COOKIES - EVERYDAY ONES

4 Cups confidence and faith
4 Cups time and patience
3 Cups understanding
3 Cups friendly words
3 Cups enthusiasm
2 Cups warm personality
2 Cups humor

Blend together with Bible Study and Prayer. Serve every day.

Contributed by:
Barbara Neuschwanger

CORNFLAKE COOKIES

4 Eggs, beaten
2 C Sugar
2 C Brown Sugar
2 C Salad Oil
2 Cubes Margarine
4 C Flour
2 t Baking Soda
1 t Baking Powder
4 C Quick Oatmeal
2 C Nuts, chopped
2 1/2 C Coconut
4 1/2 C Cornflakes
2 t Vanilla
1 t Lemon Extract
3/4 t Salt

Use largest bowl with mixer. Beat eggs, add sugars & beat thoroughly. Add oil, margarine, flour, soda, baking powder & continue beating. Transfer dough to a larger bowl & add vanilla, lemon & salt. In another bowl combine oats, nuts, coconut & cornflakes. Add to dough & blend well. May have to mix with hands. Drop by teaspoonful on greased baking sheet. Bake for 10 minutes at 375°. Makes 14 dozen.

~~Bessie Wheeler~~
Jean Smylie

What, know ye not that your body is the temple of the Holy Ghost which is in you, which ye have of God, and ye are not your own? For ye are bought with a price: therefore glorify God in your body, and in your spirit, which are God's.

I Cor. 6:19,20 KJV

"TURTLES" (COOKIES)

2 Sq Unsweetened Chocolate (1 Oz each)
1/2 C Butter or Margarine
2 Eggs
3/4 C Sugar
1 C Flour
1 t Vanilla

Melt chocolate in saucepan with butter. Remove from heat. Beat eggs, stir in sugar, add chocolate mixture, fold in flour & vanilla. Drop by teaspoons on a heated waffle iron. Close iron & bake 1 1/2 minutes. Cool just a little & frost with a cocolate frosting. Makes about 3 dozen. If you frost while still warm, it will make it like a glaze.

Frosting:
2 C Powdered Sugar 2-3 T Margarine or Butter
3 T Cocoa 1 t Vanilla

Enough milk to make it spreadable, about 3 tablespoons.

Mariorie Chenoweth

PEANUT BLOSSOM COOKIES

Sift together 1 3/4 cup All-Purpose Flour, 1 teaspoon Soda & 1/2 teaspoon Salt; set aside. Cream 1/2 cup Shortening with 1/2 cup Peanut Butter. Gradually add 1/2 cup Sugar & 1/2 cup firmly packed Brown Sugar, creaming well. Blend in 1 unbeaten egg and 1 teaspoon vanilla. Beat well. Add dry ingredients & mix thoroughly. Shape by rounded teaspoonfuls into balls. Roll in sugar & place on greased baking sheets. Bake for 10 minutes at 375°. Remove from oven, add chocolate candy Kiss to top; press candy firmly so dough cracks. Bake another 2-5 minutes. Makes 3 dozen.

Sally Sticklin

MY MOTHER'S PINWHEEL COOKIES

1 C Margarine
2 C Sugar
2 Eggs
3 t Vanilla
1/4 c Milk
4 C Sifted Flour
4 t Baking Powder
1/2 t Salt

Cream margarine, sugar, eggs & vanilla thoroughly. Add milk with flour, baking powder & salt. Mix thoroughly. Divide dough in half. Add to one half 1 square melted, cooled chocolate. Chill dough. Divide dough into fourths. Roll each fourth in a oblong. Put a light piece on a dark piece & roll like a jelly roll. Refrigerate both rolls or freeze. Slice 1/8 to 1/4 inch thick. Bake at 350° for approximately 8 minutes. Nuts may be added to the light dough.

Barbara Neuschwanger

QUICK & EASY PEANUT BUTTER COOKIES

1 C Old Fashioned Peanut Butter
1 Egg
1 C Sugar

Mix and pat with fork on to cookie sheet. Bake at 350°.

Kay Wheat

Dear Lord, may all my words be tender and sweet as tomorrow I don't know which ones I may need to eat.

PEANUT BUTTER COOKIES

1 C Peanut Butter
1 C Sugar
1 Egg
1 t Vanilla

Mix & roll into 1 inch balls. Flatten each ball with a fork. Bake about 8-10 minutes at 350°.

Chuck Wheeler

PUMPKIN COOKIES

1/2 C Margarine
1 1/2 C Sugar
1 Egg
1 C Pumpkin
1 t Vanilla

Cream above ingredients, then add:

2 1/2 C Flour
1 t each: Baking Powder, Soda, Nutmeg & Cinnamon
1/2 t Salt

Drop onto ungreased cookie sheet and bake for 15 minutes at 350°. May add 1/2 cup roasted almonds, chocolate chips or raisins.

Theresa Schwartz

You can always tell when its mealtime. That's when the kids sit down at the table to eat, instead of standing in front of the refrigerator.

PUMPKIN COOKIES

1/2 C Butter or Margarine
1 C Sugar
2 Eggs
1 C Pumpkin
1 t Cinnamon
1/2 t Nutmeg
Dash Cloves
1 1/2 C Unsifted Flour
2 t Baking Powder
1/2 t Soda
1 1/4 C Rolled Oats
1/2 C Pitted Dates, chopped
3/4 C Raisins
1/2 C Walnuts, chopped

Cream butter & sugar together with electric mixer. Add eggs & pumpkin; beat at medium speed until blended. At low speed, add spices, flour, baking powder & soda. At low speed, add oats, dates, raisins & nuts. Drop by teaspoonfuls, 2" apart, on greased baking sheet. Sprinkle tops lightly with sugar. Bake 10-12 minutes at 375°. Cool 1 minute, then remove from sheet withspatula to rack to cool completely. Makes 6 dozen.

Jeannie Evans

We must adjust ourselves to the Bible --- never the Bible to ourselves.

I know that whatsoever God doeth, it shall be for ever: nothing can be put to it, nor anything taken from it: and God hath done it, that men should fear before him.

Ecc. 3:14 ASV

GINGER SNAPS

4 C Flour
1/2 t Salt
4 t Baking Soda
2 t each: Cinnamon, Cloves & Ginger
2 C Sugar
3 Cubes Butter or Margarine
2 Eggs
1/2 C Molasses

Sift first 6 ingredients together on piece of Saran Wrap. Cream sugar & butter. Add eggs, molasses & dry ingredients, mix well. Form into balls and roll in sugar. Place on greased cookie sheet and bake for 10 minutes at 350°. Makes 8-10 dozen.

Jeannie Evans

The Bible is not here to satisfy our curiosity, but to change our lives.

"And this is the record, that God hath given to us eternal life, and this life is in His Son. He that hath the Son hath life; and he that hath not the Son hath not life."

I John 5:11-12

He is no fool who gives what he cannot keep to gain what he cannot lose.

Jim Elliot

SUGAR DIP COOKIES

1 1/2 C Raisins
1 1/2 C Water

Boil together until water is gone.

3/4 C Shortening
1 1/2 C Sugar
3 Eggs
2 3/4 C Flour
1 t Soda
1 t Cream of Tartar
1 t Baking Powder
1/2 t Salt
1 t Vanilla
1 C Walnuts

Cream shortening & sugar. Add beaten eggs & beat well. Stir in sifted dry ingredients. Add vanilla, raisins & nuts. Chill if desired. Form balls of dough & dip in sugar. Bake 8-10 minutes at 325°.

Bessie Wheeler

He who spends time on his knees has no trouble standing on his feet.

O God, thou are my God; early will I seek thee; my soul thirsteth for thee, my flesh longeth for thee in a dry and thirsty land, where no water is. To see thy power and thy glory, so as I have seen thee in the sanctuary. Because thy lovingkindness is better than life, my lips shall praise thee.

Psalms 63:1-3 KJV

SNICKERDOODLES

Mix thoroughly:

1 C Shortening
1 1/2 C Sugar
2 Eggs

Sift together & stir into above mixture:

2 3/4 C Sifted Flour
2 t Cream of Tartar
1 t Soda
1/4 t Salt
1/4 t Vanilla

Roll into balls, about walnut size and roll each ball in mixture of 2 tablespoons sugar & 2 teaspoons cinnamon. Bake for 10 minutes at 400°. Makes 50-60 cookies.

Helen Farringer

SUGAR COOKIES

1 C Powdered Sugar
1 C Granulated Sugar
1 C Butter or Margarine
1 C Oil
2 Eggs
1 t Vanilla

Cream the above together well. Sift together and add the following to creamed mixture:

4 1/2 C + 2 T Flour
1 t Salt
1 t Cream of Tartar
1 t Soda

Roll in balls, place on cookie sheet & press with glass dipped in granulated sugar. Bake for 10-12 minutes at 350°. Makes 7 dozen.

Betty Stratton

PEANUT BUTTER BALLS

Combine:

1/2 C Unsweetened Coconut
1/2 C Wheat Germ
1/2 C Non-fat Dry Milk
1/2 C Rolled Oats
1/2 C Peanut Butter
1/2 C Honey
2 T Sesame Seeds

Mix well. Shape into 1" balls. Refrigerate.

Becky Gardner

PEANUT BUTTER CUPS

1 Box Powdered Sugar
1 Pkg Graham Crackers, rolled fine
(3 pkgs to a box; use one)
1 C Peanut Butter

Mix these ingredients in bowl. Melt 2 sticks margarine or butter; pour over first mixture & mix well. Put mixture in a 9" x 11" cake pan & press evenly.

Topping: Melt one 2-cup pkg of chocolate chips; add 1/2 cup peanut butter. Mix & pour over mixture in pan. Refrigerate until topping sets. Cut into squares.

Sally Sticklin

Save thy people and bless thine inheritance: feed them also, and lift them up for ever.

Psalm 28:9 KJV

DATE FILLED JUMBO DROP COOKIES

1 C Shortening
2 C Brown Sugar
3 Eggs
1/2 C Water
1 t Vanilla
3 1/2 C Sifted Flour
1/2 t Salt
1 t Soda
1/2 t Cinnamon

Mix thoroughly, shortening, brown sugar & eggs. Stir in water & vanilla. Sift together & stir in flour, soda, salt & cinnamon.

Filling: Cook together until thick, stirring constantly:

2 C Dates, cut in sm pieces
3/4 C Sugar
3/4 C Water
1/2 C Nuts, chopped

Cool. Drop dough with teaspoon onto greased cookie sheet. Place 1/2 teaspoon date filling on the dough & cover with 1/2 teaspoon dough. Bake for 10-12 minutes at 375°. Makes 5-6 dozen.

Vivian Tahran

In the beginning God created the heaven and the earth.

Gen. 1:1 KJV

Oh that men would praise the Lord for his goodness, and for his wonderful works to the children of men! For he satisfieth the longing soul, and filleth the hungry soul with goodeness.

Psalm 107:8,9 KJV

DATE BALLS

1 C Sugar or Sugar Twin
1/2 C Butter or Margarine
1 C Walnuts, chopped
1/2 t Salt
2 Eggs, beaten
1/2 Pkg Dates, chopped
1/2 Pkg Coconut
2 C Rice Crispies

Combine & boil above ingredients, except coconut & rice crispies for 5-6 minutes. Remove from heat, stir in Rice Crispies & 1 teaspoon vanilla. Shape into balls & roll in coconut.

Darlene Dunn

BON BON COOKIES

1 C Chopped Dates
1 C Chopped Nuts
1 C Creamy Peanut Butter
1 C Confectioners' Sugar
1 T Butter (soft)
1-6 Oz Pkg Chocolate Chips
2 T Paraffin

Mix first five ingredients in a bowl; make into balls. Then chill several hours.

Mix chocolate chips & paraffin in a double boiler. Dip in cookie balls to coat & then place on wax paper. Store in refrigerator or freezer.

Sally Sticklin

A smile is a light in the window that says the heart is at home.

BIBLE CAKE

4 1/2 C - I Kings 4:22
1 C - Judges 5:25, last clause
2 C - Jeremiah 6:20
2 C - I Samuel 30:12
2 C - Nahum 3:12
2 C - Numbers 17:8
2 T - I Samuel 14:25
1 Pinch - Leviticus 2:13
6 - Jeremiah 17:11
1/2 C - Judges 4:19
Seasonings - II Chronicles 9:9

Follow the directions of Solomon for bringing up a child. Proverbs 23:14 "This is a butter cake". But with little leavening except the air & eggs. Bake it as a loaf at 325° for about 50 minutes. When done, put on rack to cool.

Mary Harris

A LOVE CAKE FOR MOTHER

Recipe:

1 can of "Obedience"
Several pounds of "Affection"
1 pint of "Neatness"
Some Holiday, Birthday, and everyday "Surprises"
1 can of "Running Errands" (willing brand)
1 box of powdered "Get up when I should"
1 bottle of "Keep sunny all day long"
1 can of pure "Thoughtfulness"

Method:

Mix well, bake in a hearty, warm oven, and serve to "Mother" every day. She ought to have it in Big Slices.

WHITE FRUIT CAKE

Cream together:

1/2 lb Butter
2 C White Sugar

Add:

6 Eggs
2 C Flour
1/2 t Salt
1/2 t Baking Powder
1/2 t Lemon Extract
1/2 t Vanilla
Juice & Rind of one Orange
1 lb White Raisins
1/2 lb Citron
1/2 lb Candied Cherries
1/2 lb Candied Pineapple
2 Cans Angel Flake Coconut
1 lb Pecans
1/2 C Wine or Orange Juice

Bake for 3 hours at 250°. Makes about 3 bread pans full. Recipe is from John's mom--delicious, but very expensive!

Kathy Hoover

Prayer is not eloquence but earnestness.

Hannah More

Delayed answers to prayer are not only trials of faith, but they give us opportunities of honoring God by our steadfast confidence in Him under apparent repulses.

C. H. Spurgeon

QUICK FRUIT CAKE

1/2 C Shortening
1 C Brown Sugar
3/4 C Raisins
1/2 C Dates, cut up
1 C Hot thick Applesauce
2 C Flour
1 t Baking Powder
1/2 t Salt
1 t Cinnamon
1/2 t Cloves
1/2 t Nutmeg
1/2 C Maraschino Cherries
1/2 C Broken Walnut Meats

Cream shortening & sugar. Add raisins & dates with hot applesauce. Blend thoroughly. Sift flour, baking powder, soda & spices & add to other mixture beating well. Fold in cherries & nuts. Bake at 350°. For 8" square pan: 40-45 minutes; for loaf pan: 1 1/4 hours. Cover with foil while baking (if it gets brown.) Even good if you leave out dates, cherries & nuts!

Barbara Neuschwanger

Salvation is free, but it cost Someone an enormous price.

Verily, verily, I say unto you, He that heareth my word, and believeth him that sent me, hath eternal life, and cometh not into judgement, but hath passed out of death into life.

John 5:24 ASV

CHOCOLATE ZUCCHINI CAKE

1/2 C Margarine, softened
1/2 C Vegetable Oil
1 3/4 C Sugar
2 Eggs
1 t Vanilla
1/2 C Buttermilk or Sour Milk *
2 1/2 C Unsifted Flour
4 T Cocoa
1/2 t Baking Powder
1 t Soda
1/2 t Cinnamon
1/2 t Cloves
2 C Zucchini, finely diced, not shredded
(works best with firm flesh of very large one)
1/4 C Chocolate chips

Cream margarine, oil, sugar. Add eggs, vanilla & sour milk, beat. Mix all dry ingredients & add to creamed mixture, beat well. Stir in zucchini. Spoon batter into greased & floured 9" x 13" pan or a loaf pan. Sprinkle top with chocolate chips. Bake 40-50 minutes at 325°. Longer time if in loaf pan.

* To make sour milk: Put 1 t lemon juice in 1/2 C milk, let stand 5 minutes.

Burglind Schneidmiller
Tom & Harriet Thornburg
Ruth Wheat

Behold how good and how pleasant it is for brethren to dwell together in unity!

Psalm 133:1 KJV

QUICKIE CAKE

3 C Flour, sifted
2 C Sugar
2 t Soda
6 T Cocoa
1 t Salt

Sift all together into ungreased 9" x 13" pan. Make 3 indentations - in one put 3/4 cup salad oil, in another put 2 tablespoons vinegar and in the other put 2 tablespoons vanilla. Pour 2 cups water over all & mix well with a fork. Batter will be thin like pancake batter. Bake 35-40 minutes at 350° or until done.

Erna Musick

MINUTE FUDGE FROSTING

Mix in saucepan:

2 C Sugar
1/4 C Light Corn Syrup
1/2 C Milk
1/2 C Shortening
2 Sq Unsweetened Chocolate (2 oz) cut up
1/4 t Salt

Stir over low heat until chocolate & shortening melt. Bring to a full rolling boil, stirring constantly. Boil 1 minute (220°). Remove from heat & beat until lukewarm (120°). Stir in 1 teaspoon vanilla. Continue beating until a smooth spreading consistency.

Erna Musick

A little of the oil of Christlike Love will save a lot of friction.

FUDGE CAKE

Sift into bowl:

2 C Flour
2 C Sugar
1/2 t Salt

Put in saucepan, bring to a boil:

1 C Water
1 C Oleo
5 T Cocoa

Add:

1/2 C Buttermilk
1 t Soda
1 t Vanilla
2 Eggs

After bringing second 3 ingredients to a boil, pour over the dry ingredients, mix well. Then add last 4 ingredients. Pour into cake roll pan 15½" x 10½" x 1" greased & floured. Bake for 20 minutes at 350°. Cook frosting while cake bakes. Batter will be thin.

FROSTING

Melt:

1 Stick Oleo
1 t Vanilla
3 T Cocoa
4-6 T Milk

Sift: 1 lb powdered sugar into it. Mix well. Add 1 cup nuts, spread on cake as soon as it comes out of oven.

Aline Brown

Be candle if you cannot be a lighthouse.

TEXAS SHEETCAKE

Place in mixing bowl:

2 C Sugar
2 C Flour

Combine in saucepan:

4 T Cocoa
1 Stick Margarine (½ cup)
1 C Water
1/2 C Shortening

Bring above to boil & add flour & sugar mixture. Then add:

2 Eggs
1/2 C Sour Milk (1 t vinegar in milk will sour it)
1 t Cinnamon
1 t Soda
1 t Vanilla

Pour into cookie sheets & bake for 20 minutes at 400°.

CHOCOLATE ICING

Bring to boil:

1 Stick Margarine
6 T Milk
4 T Cocoa
1 t Vanilla
2 C Powdered Sugar

Kathy Schwartz

It takes time for a baby in Christ to become a man of God.

Jim Elliot

CHOCOLATE SHEETCAKE

2 C Flour
2 C Sugar
1/2 t Salt
1/2 C Corn Oil
1 Stick Oleo
1 C Water
4 T Cocoa
2 Eggs
1 t Soda
1/2 C Buttermilk
1 t Vanilla

Combine four, sugar & salt in large bowl. Heat oil, oleo, water & cocoa in saucepan to boil. Pour over flour mixture & mix well. Beat together eggs, soda, buttermilk & vanilla; add to mixture. Bake in greased & floured jelly roll or 9" x 12" pan for 15-20 minutes at 400°.

ICING

Five minutes before cake is done, mix one stick oleo, 4 tablespoons cocoa & 6 tablespoons of sweet milk in pan & bring to boil. Add one box powdered sugar (3½ cups), 1 teaspoon vanilla & 1 cup chopped nuts. Mix well & pour over cake as it comes from the oven. 1 teaspoon cinnamon may be added to cake.

Bessie Wheeler

Forget not to show love unto strangers: for thereby some have entertained angels unawares.

Heb. 13:2 ASV

CRAZY CAKE

3 C Flour
2 C Sugar
6 T Cocoa
2 t Soda
1/2 t Salt

Sift the above together into mixing bowl.

3/4 C Oil
2 C Water
2 T Vinegar

Make a hole in dry ingredients for oil, water & vinegar. Then mix. Mixture will be thin. Add 1 teaspoon vanilla. Pour batter into a greased large baking pan. Bake about 25 minutes at 350° or longer depending on thickness of cake. After removing cake from oven, marshmallows may be sprinkled on hot cake. Cover with a pan or foil a few minutes to melt marshmallows.

CHOCOLATE FROSTING

1/4 C Margarine
1 1/2 C Powdered Sugar
1/4 C Cocoa
3 T Cream
1 t Vanilla

Mix together well. Heat mixture over low heat until sugar dissolves & frosting darkens, only a few minutes. Remove from stove, add vanilla. Pour on hot cake & quickly spread, it will harden when cool. (If marshmallows are used, spread carefully on cake before pouring on frosting, swirl together.)

Irene Canfield

JERRY'S FAVORITE CHOCOLATE CAKE

3/4 C Cocoa
1 1/2 C Hot Strong Coffee
2 1/4 C Sifted All-Purpose Flour
1 1/4 t Baking Soda
1/2 t Baking Powder
3/4 t Salt
3/4 C Vegetable Shortening (or Margarine)
1 3/4 C Brown Sugar
3 Eggs, unbeaten
1 t Vanilla Extract
1/2 t Maple Extract

Blend the hot coffee into the cocoa a little at a time. Stir until smooth & set aside.

Combine the sifted flour, baking soda, baking powder & salt. In a large bowl, cream margarine & brown sugar. Add the unbeaten eggs one at a time & beat well after each addition. Sift in the flour mixture alternately with the cocoa & coffee mixture, beginning & ending with the dry ingredients. Add the vanilla & maple extracts. Pour into two prepared 9" pans. Bake for 35 minutes at 350°. Serves 12.

Jerry Zachary

The Lord is my shepherd; ----

Psalms 23:1a KJV

But when he saw the multitiudes, he was moved with compassion for them because they were distressed and scattered, as sheep not having a shepherd.

Matt. 9:36 ASV

SOUR DOUGH CHOCOLATE CAKE

1/2 C Thick Starter
1 C Water
1 1/2 C Flour
1/4 C Non-fat Dry Milk

Mix & let ferment 2-3 hours in a warm place until bubbly & there is a clean sour milk odor. Add:

1 C Sugar
1/2 C Shortening
1/2 t Salt
1 t Vanilla
1 t Cinnamon
1 1/2 t Soda
2 Eggs
3 Sq Melted Chocolate

Cream sugar & shortening, flavorings, salt & soda. Add eggs one at a time, beating well after each addition. Combine creamed mixture & melted chocolate with sour dough mixture. Stir 300 strokes or mix at low speed until blended. Pour into two layer pans or one larger pan. Bake for 25-30 minutes at 350°. Cool & frost.

COCOA FLUFF FROSTING

1 lb (4 C) Powdered Sugar
1/2 C Cocoa
1/4 t Salt
1 Unbeaten egg, plus enough water to measure 1/3 Cup
1 t Vanilla
1/3 C (2/3 stick) Soft Butter or Margarine

Sift together sugar, cocoa & salt in mixing bowl. Add remaining ingredients; then beat at moderately high speed for 2-3 minutes. If too thick to spread easily, beat in a few drops of water. Generously frosts tops & sides of two 8 or 9" layers.

Dave Martin

CHOCOLATE INTRIQUE

Sift together:

3 C Flour
2 t Baking Powder
1/2 t Salt

Cream:

1 C Butter or Margarine, gradually adding 2 cups sugar, creaming until light & fluffy. Blend in 3 unbeaten eggs, one at a time, beating well after each. Combine 1 cup milk & 1 1/2 teaspoons vanilla. Add alternately with the dry ingredients, beginning & ending with dry ingredients. Blend thoroughly after each addition. Pour 2/3 of batter into 10" tube pan, greased on the bottom. Add to remaining batter 3/4 cup chocolate syrup and 1/4 teaspoon soda, mix well. Pour chocolate batter over white batter. Do NOT mix! Bake for 45 minutes at 350°. Place a sheet of aluminum foil on top of pan; continue baking for additional 20-25 minutes. Cool completely before removing from pan.

Jerry Watterson

Every minute you are angry, you lose 60 seconds of happiness.

Put yourself in the other fellow's place, then selfishness goes; and instead of anger and bitterness, comes tolerance and understanding.

BLACK BOTTOM CUPCAKES

Combine in mixing bowl:

1 C (8 Oz) Cream Cheese
1 Egg
1/3 C Sugar
1/8 t Salt

Beat well. Stir in one 6 ounce package of chocolate chips. Sift together:

1 1/2 C Flour
1/4 C Cocoa
1/2 t Salt
1 C Sugar
1 t Soda

Add:

1 C Water
1 t Vanilla
1/3 C Cooking Oil

Beat until well combined. Fill cups 1/3 full of chocolate mixture. Top each one with a heaping teaspoon full of creamed cheese filling. Sprinkle with sugar. Bake 30-35 minutes at 350°.

Judy Sollars &
Alma Strilcov

BUILDERS ALL

Isn't it strange that princes and kings
And clowns that caper in sawdust rings,
And common folks like you and me,
Are builders for eternity?
To each is given a book of rules
An unhewn rock, and a set of tools,
and each must make, ere life is flown
A stumbling block or a stepping stone.

ENID'S WELCH "TEA" CAKES

2 C Unsifted Flour
3/4 C Sugar
2 1/2 t Baking Powder
1/2 t Salt
1/2 C (1 cube) Butter or Margarine

Cut into the above until fine crumbs.

1 Orange Rind
Few drops of Almond Extract mixed with 1/2 teaspoon milk

Mix in:

2 Eggs, beaten
3/4 C Currants (or raisins soaked in water & drained

Mix all till soft dough. Chill overnight. Roll out into $\frac{1}{4}$" thickness & cut with biscuit cutter. Bake in ungreased electric frying pan on medium 2-3 minutes or one side. Turn, 2 minutes on other side. Dust with sifted confectioners' sugar, if desired. Makes about $2\frac{1}{2}$ dozen.

Barbara Neuschwanger

PUMPKIN PIE CAKE

Mix in large bowl:

6 Eggs, well beaten
1 1/2 C Sugar
1 Can Evaporated Milk, plus enough whole milk to make 2 cups
1-16 Oz can Pumpkin
1 t Salt
2 t Cinnamon
1/2 t Cloves
1 t Ginger or Nutmeg

In another bowl, mix 1 regular size package yellow or white cake mix with 1 cube melted margarine until light & crumbly. Pour pumpkin mixture into greased 9" x 13" pan. Cover mixture with cake crumb mixture. Bake 40-50 minutes at 350°.

Jeannie Evans

CARROT CAKE

2 C Sugar
1 1/4 C Cooking Oil
4 Eggs
3 C Grated Carrots
1/2 C Nuts, chopped
1/2 t Nutmeg
2 C Flour
2 t Soda
2 t Cinnamon
1 t Salt

Beat sugar, oil & eggs together until creamy. Add carrots; beat until well-blended. Mix dry ingredients; add to carrot mixture. Add nuts. Pour into ungreased tube pan. Bake for 1 hour 15 minutes at 350° or until done.

FROSTING

1 Lg Pkg Cream Cheese, softened
1-1 lb Box Powdered Sugar
1 t Vanilla

Beat cream cheese & sugar until creamy. Add vanilla. NOTE: I grease the bottom of my pan before putting batter in it.

Lois Thomson

CARROT CAKE

3 Eggs, well beaten
1 1/2 C Oil
2 C Sugar

Add:

2 C Carrots, finely grated
1 Sm can Crushed Pineapple

Sift together & then add:

3 C Flour
1 t Salt
3 t Soda

Add:

2 t Vanilla
1/2 C Nuts

Bake 45 minutes at 325° in 9" x 13" pan.

Susan Tapscott

Evangelism: One begger telling another begger where to find bread.

Let your speech be alway with grace, seasoned with salt, that ye may know how ye ought to answer every man.

Col. 4:6 KJV

And they went forth, and preached everywhere the Lord working with them, and confirming the word by the signs that followed.

Mark 16:20 ASV

DEE DEE'S PUMPKIN CAKE

2 C Sifted Flour
1 1/2 C Sugar
3 t Baking Powder
1 t Cinnamon
1 1/2 t Nutmeg
1/2 t Cloves
1/2 C Cooking Oil
3/4 to 1 C Pumpkin
1/2 C Water
7 Eggs, separated
1/2 t Cream of Tartar 1 t Salt

Beat egg whites & cream of tartar in separate bowl until stiff peaks form. In another bowl sift 1 cup flour & 1/2 cup sugar, then other cup of flour & 1/2 cup sugar. Then put in spices, egg whites, oil, egg yolks, water & pumpkin. Mix very slowly, put in ungreased bundt pan and bake 55 minutes at 325°.

FROSTING

1 C Butter or Margarine
1 Box Powdered Sugar
1/4 C Cream
1 t Maple Flavoring

Cream butter & sugar, add cream & maple flavoring, blending well. Spread on cake. Garnish with real fine chopped walnuts when cake is cool.

May Smith

Just about the time a woman thinks her work is finished, she becomes a grandmother.

BANANA CAKE

1/2 C Shortening
1 1/4 C Brown Sugar
2 Eggs, well beaten
1 t Vanilla
2 C Cake Flour (or 2 T less of your flour)
1/2 t Salt
1/2 t Soda
1/4 C Sour Milk
1 C Banana Pulp

Thoroughly cream shortening & sugar; add eggs & vanilla; beat until fluffy. Add sifted dry ingredients alternately with sour milk & banana pulp, beating well after each addition. Bake in $6\frac{1}{2}$" x $10\frac{1}{2}$" pan. Line with wax paper and bake for 20 minutes at 375°.
Variation: Cupcakes--fill greased cupcake pan half full. Bake for 20 minutes at 375°. Makes $2\frac{1}{2}$ dozen.

Edna Shellhart

Father, today I will bless your name regardless of what this day may bring. I believe you are a good Father and that you know best what is good for me.

Amen.

I will praise the Lord no matter what happens. I will constantly speak of his glories and grace.

Psalm 34:1, TLB

BLACKBERRY CAKE

2 Eggs
1 Cube Margarine
1 1/2 C Sugar
2 C Blackberries
1 C Buttermilk
1 1/2 t Soda
2 t Baking Powder
2 C Flour
1/4 t Salt
2 t Cinnamon
1 t Vanilla

Cream sugar & margarine until soft, beat in eggs one at a time. Add blackberries, then alternate adding buttermilk & dry ingredients. Add vanilla. Bake for 30 minutes at 350° in two 8½" round cake pans, greased & floured. Cool in pans, turn out when icing is ready.

ICING

1 C Sugar
1 T Flour
2 t Margarine
1/2 C Milk
1/8 t Salt
1 t Vanilla

Mix sugar & flour. Add milk, margarine & salt. Cook over low heat, stirring constantly, about 12 minutes or until smooth & glossy. Remove from heat, add vanilla, let stand until lukewarm. Pour half over first layer which has been turned onto a plate, add second layer topside up. Pour the rest over top & let run down on sides. Delicious when eaten warm or stores well for days.

Edmonia Harp &
Dixie Lynn

LEMON MERINGNE CAKE

1 Pkg Yellow Cake Mix
1 T Grated Lemon Peel

Prepare cake mix as directed on package except add lemon peel before beating. Bake in 9" x 13" pan as directed. Cool.

LEMON FILLING

1 C Sugar
1/4 C Cornstarch
1/4 t Salt
1 C Water
1/3 C Lemon Juice
2 T Butter or Margarine
1 1/2 t Grated Lemon Peel
4-6 Drops Yellow Food Color (optional)

Mix sugar, cornstarch & salt in 1 quart saucepan. Stir in water gradually. Cook over medium heat, stirring constantly, until mixture thickens & boils. Boil & stir 1 minute; remove from heat. Stir in remaining ingredients. Cool completely. If filling is too soft, refrigerate until set.
Reserve 1/3 cup filling and spread remaining filling over cake. Prepare frosting mix as directed on package except add nutmeg before beating. Frost cake. Swirl reserved filling on frosting or make lattice design. (Thin reserved filling with small amount of water if necessary.)

Contributor Unknown

Don't despair. Even the sun has a sinking spell every night, but it rises again in the morning.

UPSIDE DOWN CAKE

2 T Soft Butter
3/4 C Brown Sugar
Canned Pineapple slices
Maraschino Cherries
Pecans
1 C Sugar
1/2 C Butter or Shortening
2 Eggs, beaten
1/2 t Grated Orange Rind
1 t Vanilla
2 C Sifted Cake Flour
2 t Baking Powder
1/4 t Salt
2/3 C Cold Water

Brush large baking pan with soft butter. Cover bottom with brown sugar. Arrange pineapple slices (other fruit may be used) on sugar mixture with maraschino cherries & pecans in center of each.

Cream butter, add sugar gradually continuing the creaming. Add eggs, grated rind & vanilla. Mix well. Sift together flour, salt & baking powder. Add alternately with water to creamed mixture. Stir until smooth. Pour batter over arranged fruit, taking care to spread evenly. Bake 20-30 minutes at 375° (preheated). Turn out at once upside down on plate. Serve warm with or without plain or whipped cream.

Edna Shellhart

For I the Lord thy God will hold thy right hand saying unto thee, Fear not; I will help thee.

Isaiah 41:13 KJV

PRUNE CAKE

1 1/2 C Sugar
3 Eggs
1 C Oil
1 C Prunes, cooked, cooled & pitted
2 C Flour (sifted with soda, spices & salt)
1 C Buttermilk
1 t each: Soda, cinnamon, allspice (nutmeg)
1 t Vanilla
1/2 t Salt

Cook prunes before starting to mix cake. Beat eggs until light, add sugar & beat. Beat in oil & pitted prunes & buttermilk. Alternate flour mixture & buttermilk. Stir in one cup chopped nuts. Bake in 8" x 12" pan 40-45 minutes at 350°. Leave baked cake in pan, cool a little. Cut into squares. Pour hot sauce over cut cake. Start sauce before cake is done.

SAUCE

1 C Sugar
1/2 C Margarine
1/2 C Buttermilk
1/2 t Soda
1/2 t Vanilla

Mix in saucepan. Cook to soft ball stage, when dropped in cold water. Don't cook too long, or stir much, it will sugar.

Irene Canfield

If ye be willing and obedient, he shall eat the good of the land:

Isaiah 1:19 ASV

MY OWN THING CAKE

5 C (Rhubarb)
1-3 Oz Pkg (Raspberry) Jello
1 C Sugar
3 C Mini Marshmallows
1 White or Yellow Cake Mix

Put rhubarb in 9" x 13" pan. Mix jello & sugar together then pour over fruit. Put marshmallows over fruit & sugar. Mix cake mix according to directions on box. Pour over mixture in pan. Bake about 1 hour at 350°.

(Variations):

Blueberries & raspberry jello
Peaches & orange jello
Any other fruit & jello combination that sounds good!

Patty Mannikko

A FAVORITE RECIPE

Take a CUP of KINDNESS,
Mix it well with LOVE,
Add a lot of PATIENCE,
And FAITH IF GOD ABOVE,
Sprinkle very generously
With JOY and THANKS and CHEER-
And you'll have lots of
"ANGEL FOOD"
To feast on all year.

Helen Steiner Rice

RHUBARB CAKE

1/2 C Shortening
1 1/2 C Brown Sugar
1 Egg
1 C Sour Cream (or canned milk soured with vinegar)
2 C Flour
1 t Soda
1/2 t Salt
1 t Vanilla
1/2 C Nuts
1 1/2 C Rhubarb, cut up

Cream shortening & sugar; add egg. Add flour, salt & soda, then sour cream & mix well. Stir in rhubarb, nuts & vanilla. Sprinkle with 1/2 cup sugar, 1 teaspoon cinnamon & 1 tablespoon butter when cake is in pan. Bake 35-40 minutes at 350°.

Marien Smircich

RAW APPLE CAKE

4 C Raw Apples, diced (not fine)
2 C Sugar
1/2 C Shortening (creamed)
2 Eggs
2 C Flour
2 t Soda
1 t Cinnamon
1/2 t Nutmeg
1 t Salt (scant)
1 C Nuts, coarsely chopped

Cream shortening & sugar, add eggs. Mix in dry ingredients that have been sifted together. Stir in apples & nuts. Bake in 9" x 13" pan about 1 hour at 350°. Keeps well & is good without icing. If iced, needs very little.

Irene Canfield

BOTTOMS UP APPLE CAKE

2 T Butter
1/2 C Light Brown Sugar, packed
1/2 t Cinnamon
2 C Cooking Apples, peeled & thinly sliced
2 C Sifted All-Purpose Flour
1 C Sugar
2 1/2 t Baking Powder
1/2 t Salt
1/2 C Butter, softened
3/4 C Milk
1 Egg, beaten
Rum Sauce

Melt butter in 9" square baking pan. Mix brown sugar, cinnamon. Sprinkle over butter. Arrange apple slices in rows in bottom of pan. Sift together flour, sugar, baking powder & salt into large mixing bowl. Add softened butter and 1/2 cup milk; beat with electric mixer at medium speed for 2 minutes. Add remaining 1/4 cup milk & egg; beat at medium speed for 2 minutes. Spread batter over apples in pan. Bake for 30-40 minutes at 375° (preheated) or until done. Cool in pan on wire rack for 10 minutes. Invert onto serving plate. Cut in squares, serve warm with rum sauce.

RUM SAUCE

1/2 C Sugar
2 T Cornstarch
1 C Water
1/4 C Butter
1 T Rum Extract
1/8 t Salt

Combine sugar & constarch in 1 quart saucepan, stir in water. Cook over medium heat, stirring constantly until thickened. Cook for 2 minutes longer. Remove from heat; stir in butter, rum extract & salt.

Terri Ramos

DATE PUDDING CAKE

1 C Dates, cut up
2 T Margarine
1 C Boiling Water

Put in 9" baking dish & stir till margarine is melted. Then add:

1 Egg, beaten
1 1/2 C Flour
1/2 C Sugar
1/2 C Brown Sugar
1 t Soda
1/2 t Baking Powder
1/2 t Salt
1/2 C Nuts, cup up

Add to dish & beat thoroughly with fork. Smooth batter evenly. Sprinkle with:

1 1/2 C Brown Sugar & add
1 1/2 C Boiling Water

Bake for 45 minutes at 375° or until done.

Barbara Neuschwanger

BRAZIL NUT CAKE

2 lb Brazil Nuts (Whole)
1 lb Dates, chopped
8 Oz Maraschino Cherries
1 t Vanilla
3 Eggs, beaten
1/2 t Salt
1/2 t Baking Soda
3/4 C Flour
3/4 C Sugar

Mix all ingredients together. Pack into 2 loaf pans, well greased. Bake for 1 hour at 300°. Cool 10 minutes, turn out on racks.

Mary Maxion

PERESIAN CAKE

8 Eggs, separated

Beat egg whites in mixer until smooth & thick. Then add egg yolks one at a time at slow speed. Continuing on slow speed, add 8 big spoons of sugar, one at a time. Add 8 big spoons of flour, one at a time. Blend all together well at slow speed. Then add 8 spoons of ground nuts, folding in with spatula. Place in buttered & floured round (European) pan (3-4" high). Bake for 45 minutes at 350°.

CHOCOLATE CREAM TOPPING & FILLING

Slice cake twice to make 3 layers.

Dissolve over hot water in double boiler:

6 Oz Good Chocolate
2 T Butter

Add:

1 t Cinnamon
1 T Powdered Vanilla (Oetker)
1 T Instant Coffee
1 Egg
1 C Confectioners' Sugar

Beat above ingredients until smooth. Pour out hot boiling water from bottom pan; put in cold water & ice. In top pan add 1 pint whipping cream slowly, to chocolate mixture while mixing with electric mixer; beat until smooth. Spread mixture over sliced layers & then put together & cover with remaining frosting & refrigerate several hours or overnight.

Sally Sticklin

OATMEAL CAKE

1 C Oatmeal
1 1/4 C Boiling Water

Mix oatmeal & water together & let cool 20 minutes.

1/2 C Shortening
1 C Brown Sugar, packed
1 C White Sugar
2 Eggs
1 1/2 C Flour
1 T Baking Powder
1 t Soda
1/2 t Salt
1 t Cinnamon
1 T Vanilla
1 C Walnuts, chopped

Cream shortening & sugars well. Add eggs & oatmeal mixture & beat thoroughly. Add dry ingredients a little at a time, beat well. Add vanilla & nuts. Mix well. Bake in 9" x 13" pan for 30-40 minutes at 350°.

TOPPING

While cake is baking, mix together:

6 T Butter, softened
1/4 C Sour Cream
1/2 C Brown Sugar
1 C Coconut
1 C Walnuts, chopped

When cake is done, spread over top of cake & put under broiler for 1-2 minutes.

Margaret Minga
(Aline Brown's Mom)

OATMEAL CAKE

Mix & let cool:

1 1/4 C Boiling Water
1 C Quick Oats
1/2 C Shortening

Then add:

1 C White Sugar
3/4 C Brown Sugar
2 Eggs
1 1/2 C Flour
1/2 t Salt
1 t Cinnamon
1 t Nutmeg
1 t Soda
1 t Vanilla

Bake in loaf or long pan 30-35 minutes at 350°.

TOPPING

6 T Butter, melted
1 C Coconut
1/4 C Canned Milk
1 t Vanilla
1/2 C Brown Sugar

Put above ingredients under broiler 5-9" down from element until gooey & melted.

Harriet Thornburg

He hath filled the hungry with good things; and the rich he hath sent empty away.

Luke 1:53 KJV

BOILED SPICE CAKE
(Eggless, milkless, butterless)

Boil together for 5 minutes:

1 C Raisins
1/2 C Shortening
1 C Sugar
1 C Water
1/2 t Salt
1/2 t Cloves or nutmeg or both
1 t Cinnamon

Allow to cool, then add:

1 1/2 C Flour
1 t Soda
1/2 t Baking Powder

Mix well & bake at 350° for 25 minutes.

TOPPING

3/4 C Canned Milk
1 t Vanilla
1 C Coconut
1/2 C Walnut meats
1 Cube Margarine

Cook over medium heat until quite thick.

Velma Boone

Recipe for a healthy spiritual life: Read the Bible and pray.

I am the vine, ye are the branches; He that abideth in me, and I in him, the same bringeth forth much fruit: for without me ye can do nothing.

John 15:5 KJV

GINGER BREAD

1/4 C Melted Shortening
1/4 C Molasses

Beat above together. Then sift together:

1/2 C Sugar
1 C Flour
1/2 t Cinnamon
1/2 t Cloves
1/2 t Ginger
1 t Soda

Add:

1 Egg
1/2 C Boiling Water

Add above to shortening mixture, add dry ingredients and beat well. Pour into 8" square pan and bake for approx. 40-45 minutes at 325° or until toothpick comes out clean.

Grace Kangas

LAURA'S GINGERBREAD

1 C Brown Sugar
1/2 C Shortening
1 C Molasses
2 t Soda in 1 C Boiling Water

Mix thoroughly, then add:

3 C Flour
1 t each: Cloves, Cinnamon, Nutmeg, Ginger
1/4 t Salt
2 Egg, beaten

Mix well. Bake in 9" x 13" pan for 25 minutes at 350° or until done.

Barbara Neuschwanger

CAKE 'N CHEESE CAKE

Cream:

1 C (8 Oz pkg) Cream Cheese with
2/3 C Sugar; add
1/2 C Sour Cream
1 t Vanilla

Blend in:

2 Eggs, unbeaten, one at a time. Beat well. Set aside. Sift together:

1 C All-Purpose Flour
1 t Baking Powder
1/2 t Salt

Cream:

1/2 C Butter. Gradually add 2/3 cup sugar, creaming well. Add:

2 Eggs, unbeaten, one at a time, beating well after each. Stir in:

1 T Milk
1 t Vanilla

Add dry ingredients; blend well. Turn into 10" piepan, at least 2" deep, well greased & lightly floured on bottom. Spread batter over bottom & sides, spreading thinner on sides. Spoon cream cheese mixture over batter. Bake 40-45 minutes at 325°. Remove from oven; spread with topping. Bake 5 minutes longer. Chill at least 4 hours.

SOUR CREAM TOPPING: Combine 1 cup sour cream, 2 tablespoons sugar & 1 teaspoon vanilla. Serves 10-12.

Arlene Reynolds

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It is no disgrace to start all over. It is usually an opportunity.

CHOCOLATE CHEESECAKE

1-6 Oz Pkg Chocolate Chips
1 C Flour
2 T plus 1 C Sugar
1/4 t Salt
1/4 C Butter
3-8 Oz Pkgs Cream Cheese
2 t Vanilla
6 Eggs, separated
1 C Sour Cream

Melt chocolate chips in top of double boiler: set aside. Combine 3/4 cup flour, 2 tablespoons sugar & salt. Cut in butter. Stir in 2 tablespoons melted chocolate. Press into bottom of cheesecake pan & bake in preheated 400° for 10 minutes.

Soften cream cheese with 1 cup sugar. Add ¼ cup flour & vanilla. Add egg yolks, one at a time; beat well until smooth. Blend in sour cream.

In separate bowl, beat egg whites to soft peaks. Fold into cheese mixture thoroughly.

In separate bowl, combine remaining melted chocolate with 1 3/4 cups of the cheese mixture. Pour half of plain mixture over baked crust; top with spoonfuls of half of chocolate mixture. Cover with remaining plain mixture, then spoon remaining chocolate mixture over top & cut with a spatula to marble. Put in oven & IMMEDIATELY reduce temperature setting to 300°. Bake 1 hour. Turn off oven; let cake remain in closed oven 1 hour.* Remove from oven & cool away from draft for 2-3 hours. Chill at least 8 hours before serving.

* Do not bake in GE Self-cleaning Oven as the oven is so air-tight, that the cheesecake does not cool properly.

Sandy Lea Vell

FABULOUS CHEESECAKE

2-8 Oz Pkgs Cream Cheese, softened
1 lb Creamed Cottage Cheese
1 1/2 C Sugar
4 Eggs, slightly beaten
3 T Cornstarch
3 T Flour
1 1/2 T Lemon Juice
1 t Vanilla
1/2 C Butter or Margarine, melted
1 Pt Dairy Sour Cream

Preheat oven to 325°. Grease a 9" spring form pan. In large bowl of electric mixer at high speed, beat cream cheese with cottage cheese until creamy and well combined. At low speed, beat in cornstarch, flour, lemon juice & vanilla. Add melted butter & sour cream. Beat just until smooth. Pour into prepared pan; bake 1 hour and 10 minutes, or until firm around the edges. Turn off oven. Let cake stand in oven 2 hours. Remove cake from oven; let cool completely. Refrigerate until well chilled, several hours. To serve: run spatula around side of cheesecake to loosen; remove side of spring form pan; leave bottom of pan in place! Serve with fresh strawberries, blueberries or pineapple or plain.

Edmund Repsch

A friend loveth at all times;

Prov. 17:17a KJV

A really true friend ----- when you get to the end of the rope, he'll be at the other end pulling you up.

TROPICAL CHEESECAKE

Whip one 8 ounce package cream cheese with 1/2 cup confectioners' sugar; stir in 1 pound can of well-drained crushed pineapple. Prepare a 2 ounce package Dream Whip as directed on package. Fold this into pineapple mixture. Put into 9" graham cracker crust & chill well. Sprinkle extra graham cracker crumbs on top. Note: If you beat the topping first, you won't need to clean your beaters!

Sally Sticklin

A PRIZE-WINNING RECIPE

TAKE:

One happy, relaxed atmosphere

ADD:

Plenty of good conversation
Bushels of love and laughter
One good dinner prepared with love

MIX WITH:

One heartful of understanding
Plenty of patience

SERVE:

To all who come

Author Unknown

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PIE CRUST

1 1/2 C Flour
1/2 C Shortening

Cut shortening into flour & add 3 tablespoons hot water & mix. (Use hot water from the tap). Makes enough for one double pie or two shells.

Bessie Wheeler

PIE CRUST

3 C Flour
1 t Salt
1 t Baking Powder
1 1/4 C Shortening.

To measure shortening put 3/4 cup cold water in a 2 cup container then fill with shortening. Then pour off the water & use only the shortening. Cut shortening into the flour, salt & baking powder with a knife until fine. Then add 5 tablespoons cold water. Makes enough for two pies.

Barbara Neuschwanger

He is a rewarder of them that diligently seek Him.

Heb. 11:6 KJV

Ye are the salt of the earth; But if the salt have lost its savor, wherewith shall it be salted? it is henceforth good for nothing but to be cast out and trodden under the foot of men.

Matt. 5:13 ASV

CHERRY PIZZA PIE

1-8 Oz Cream Cheese
2 Eggs
1/2 C Sugar
1 t Vanilla

Blend above ingredients together. Bake a pie shell 10 minutes. Pour in cream cheese mixture & bake 10-12 minutes at 350°. Let cool. Top with thickened cherry filling or thickened blueberry filling.

1 1/2 to 2 C Fruit
Mix 2 T Cornstarch with sugar (amount varies)
Dash of Salt

Heat a small portion of fruit, add sugar & cornstarch. Cook until thickens, add remainder of fresh cherries or berries. (I add a dash of lemon juice with blueberries.) Serves 8-10.

Betty Jacobsson

BLUEBERRY PIE

3 C Blueberries
7/8 C Sugar
1/4 C Flour

Put in an unbaked pie crust. Adjust top crust. Bake at 400° in a brown paper grocery bag if using an electric oven. Bake about 25 minutes or until bubbly. The bag will catch the drips if it boils over.

Barbara Neuschwanger

FRESH STRAWBERRY (or PEACH) PIE

Combine & cook until thick & clear:

2 T Cornstarch
1 C Sugar
1 C Water

Remove from heat; add 2-4 tablespoons jello powder of flavor desired, peach or strawberry. Add this to prepared fruit & spoon into baked pie shell. Top with Dessert Whip.

Sally Sticklin

IMPOSSIBLE PIE

4 Eggs
2 C Milk
1 C Sugar
1/2 to 2/3 Cube Margarine or Butter
2 t Vanilla
Dash Salt
1/2 C Flour
1 C Coconut

Mix all ingredients together in blender on mix speed. Put in 9" pie plate & bake 45 minutes at 350°.

Terry Ramos
Tom & Harriet Thornburg

I look upon life as a gift of God. When the time comes to return the gift, I have no right to complain.

GRASSHOPPER PIE

24 Cream-filled Chocolate Cookies, crushed
1/4 C Margarine, melted

Mix & press into 9" pie pan. Save 1/4 cup for top of pie. Put crust in freezer.

1/4 C Milk
6 Drops Peppermint extract
Few drops green food coloring
1 Jar Marshmallow Creme

Mix well. Mix 2 packages of Dream Whip or else whip 2 cups of cream. Fold Dream Whip into milk mixture. Put in crust, sprinkle with cookie crumbs. Put back into freezer. Take out about 5 minutes before using.

Barbara Neuschwanger

ONE-BOWL BROWNIE PIE

2 Eggs
1 C Sugar
1/2 C Margarine
1/2 C Flour
3 T Cocoa
1 t Vanilla
1/4 t Salt
1/2 C Walnuts, chopped

Put all ingredients except nuts into bowl. Beat with mixer 4 minutes. Add nuts & pour into 8" or 9" pie pan. Bake 30 minutes at 350°. Cut into wedges & serve with cream or ice cream.

Jeannette Gardner

MUD PIE

9" x 13" Pan
1 Sm Package Oreo Cookies
4 T Margarine, melted
1 Med Container Cool Whip
1/2 Gal Chocolate Chip Mint Ice Cream
1 Can Chocolate Fudge Ice Cream Topping

Crush cookies (icing & all) in pan till fine crumbs. Add melted margarine. Mix & pat in bottom of pan. Freeze until hard.

Soften ice cream & spread over cookie crust. Freeze until hard. Spread room temperature topping over ice cream. Freeze until hard. Spread on cool whip. Freeze. Cut in squares & serve.

Melody Schwartz

JANICE COLLIE'S PECAN PIE

1 C Brown Sugar
1/2 C Light Syrup
2 Eggs
2 T Flour
3 T Butter, melted
1/2 C Evaporated Milk
1/4 t Salt
1/2 t Vanilla
1/2 C Pecans, chopped

Beat eggs slightly, adding syrup & milk. Slowly add dry ingredients which have been mixed together, add pecans & vanilla. Put in a 9" unbaked pie shell. Bake 40 minutes at 375°.

Barbara Neuschwanger

PINEAPPLE MILLIONAIRE PIE

2 C Powdered Sugar
1 Cube Margarine, softened
1 Lg Egg
1/4 t Salt
1/2 t Vanilla
1 Baked 9" Pie Crust
1 C Heavy Cream
1 C Crushed Pineapple, drained
1/2 C Nuts, chopped

Cream together sugar & margarine. Add egg, salt & vanilla. Mix until light & fluffy. Spoon mixture evenly into pie crust; chill.

Whip cream until stiff. Blend in pineapple & nuts. Spoon on top of egg mixture & chill thoroughly. (Mrs. Mary Dolin gave me this former restaurant recipe.)

Sally Sticklin

PUMPKIN PIE

2 C Canned Pumpkin
1 C Sugar
1/2 t Salt
1 t Cinnamon
1/2 t Ginger
1/2 t Nutmeg
3 Eggs, beaten
1-6 Oz Can Evaporated Milk plus enough homogenized milk to make 2 cups total of milk.

Mix thoroughly & pour into a 9" unbaked pie crust. Bake 45 minutes at 400° or until done.

Barbara Neuschwanger

MICROWAVE APPLE BETTY PIE

1/2 C Butter or Margarine
1/4 C Sugar
2 C Graham Cracker Crumbs

Place butter in large glass 9" pie plate. Melt in microwave oven about 1 minute. Add sugar & crumbs & mix well. Press half of mixture firmly & evenly to line pie plate.

5 C Apples, thinly sliced (4-6 medium)
1/2 C Sugar
1 t Cinnamon
1/4 t Nutmeg

Apple slices should be 1/8 - 1/4" thick. Place slices in crumb lined pie plate & sprinkle with sugar mixed with cinnamon. Cover filling with rest of crumbs to make top crust. Press top crumbs down firmly at edges to prevent boiling over. Place in microwave oven & cook 9-10 minutes, giving 1/2 turn after 5 minutes. Because filling cooks down, crust may be shrunk from edges. With fingers, reshape crust as it comes from oven. Let stand 5 minutes before serving or cool. Top with ice cream or whipped topping if desired. (Power level: high).

Variation: Add 1/4 cup finely chopped nuts to reserved crumbs for top crust.

Kay Wheat

For God so loved the world, that he gave his only begotten Son, that whosoever believeth on him should not perish, but have eternal life.

John 3:16 ASV

KECHLA OR TWISTS

3 Eggs
1 C Cream or 1/4 C Cream & 3/4 C Buttermilk
1/4 t Soda in cream
1/2 Cube Butter or Imperial, melted
1/2 C Sugar
1 t Salt
3 t Baking Powder
3 C Flour

Put dough in refrigerator overnight. Next day, roll out thin sheet. Cut into 4" x 5" strips, cut in couple slits. Have hot oil ready & drop into oil. Fry on both sides. Roll in powdered sugar, while still warm.

Vivian Tahran

EASY CRANBERRY CRISP

1 C Quick Oatmeal
1/2 C Flour
3/4 C Brown Sugar
5 T Butter, melted
1 Can Whole Cranberry Sauce (16 Oz)

In bowl combine oatmeal, flour, brown sugar & melted butter. Spread half of mixture in greased 8" x 8" pan. Cover with cranberry sauce. Top with remaining dry mixture. Bake 40 minutes at 350°. Cool slightly & cut into squares.

Sandy Lea Vell

God has given us two hands----one to receive with and the other to give with.

ECLAIR CAKE

2/3 of a 1 lb Box of Graham Crackers
2 Sm Pkg Instant French Vanilla Pudding
3 1/2 C Milk
1-8 or 9 Oz Cool Whip

Butter bottom of 9" x 13" pyrex dish. Line bottom of dish with whole graham crackers.

Mix pudding with the milk, beat at medium speed for 2 minutes. Blend in Cool Whip. Pour half the pudding-milk mixture over the graham crackers. Place second layers of whole crackers over pudding. Pour remaining pudding mixture over crackers & cover with another layer of crackers. Refrigerate for 1 or 2 hours, then frost.

FROSTING

1 1/2 Sq Unsweetened Chocolate, melted
3 t White Karo Corn Syrup
2 t Vanilla
3 T Margarine, softened
1 1/2 C Powdered Sugar
3 T Milk

Beat all ingredients until smooth, spread over cake. Refrigerate at least 24 hours. Will keep for at least 3 days (if it lasts that long!)

Erna Musick

But God commendeth his love toward us, in that while we were yet sinners, Christ died for us.

Rom. 5:8 KJV

DELIGHTFUL RASPBERRY DESSERT

2 Pkgs Frozen Raspberries
1 Lg Pkg Raspberry Jello
1 1/3 C Hot Water
1 Lg Can Crushed Pineapple, drained
2 Bananas, mashed

Thaw raspberries in hot water. Add hot boiling water to jello. Stir in packages of raspberries & juice. Stir in mashed bananas & pineapple. Cover with whipping cream or Cool Whip. Good as dessert or salad.

Sally Sticklin

JELLY TARTS

Roll pie crust until 1/8" thick. Cut rounds about $2\frac{1}{2}$" in diameter. Put in small muffin tins. Add a "dab" of jam or jelly. Bake 5 minutes at 475°. Remove immediately with a teaspoon.

Barbara Neuschwanger

PECAN TARTS

Mix 1/2 cup margarine & 1/2 cup sugar. Stir in 2 egg yolks, 1 teaspoon almond extract & 2 cups sifted flour. Press evenly into tiny tart shells or muffin cups. Bake 8-10 minutes at 400°.

Filling: Bring to boil 1/2 cup margarine, 1/3 cup dark Karo corn syrup & 1 cup confectioners' sugar. Stir in 1 cup chopped pecans. Spoon into shells. Top with pecan halves. Bake 5 minutes at 350°. Makes 4 dozen.

Linda Clark

PISKOTOVA ROLADA

4 Egg Whites, unbeaten
2/3 C All-Purpose Flour
1 t Baking Powder
1 t Salt
3/4 C Sugar
4 Egg Yolks, unbeaten
1/2 t Vanilla
1 t Lemon Peel, grated

In large electric mixer bowl, let egg whites warm to room temperature (1 hour). Preheat oven to 375°. Grease 15½" x 10½" pan & line bottom only with wax paper; then grease lightly. Sift flour with baking powder & salt & set aside.

Beat egg whites until stiff. Gradually beat in 1/2 cup sugar, beating well after each addition. Beat until stiff peaks form when beaters are raised. In small bowl, using same beaters, beat egg yolks at high speed until thick; beat in 1/4 cup sugar, then vanilla & lemon peel until very thick. Using a wire whisk, gently fold the egg yolk & flour mixtures into whites until combined. (There should be no streaks of egg yolk or flour.) Turn mixture gently into prepared pan & spread. Bake 10-12 minutes, or just until surface springs back when gently pressed with fingertip. Loosen the edges with a sharp knife. Invert sponge cake onto dish towel; sprinkle with confectioners' sugar & roll cake up. Put in strawberry filling after it cools completely on wire rack.

STRAWBERRY FILLING

1 Pkg Frozen, sliced Strawberries
1 C Heavy Cream
2 T Kersch (or sugar)

Drain strawberries, reserving liquid. With portable mixer beat cream just until stiff. Beat in slowly 1/4 cup of reserved strawberry juice, then slowly mix in strawberries & Kersch. Beat until it is of spreading consistency. Fill the roll; save some of the filling for the top. Refrigerate. Slice roll diagonally.

MOCHA FILLING - MOCHA ROLL

Make Piskotova Rolada roll, decreasing flour to 1/3 cup and sifting 1/3 cup sifted, unsweetened cocoa and 2 tablespoons instant coffee with dry ingredients. Omit grated lemon peel.

Filling: 1 pint slightly softened vanilla-fudge ice cream; reroll. Freeze Mocha Roll about 1 hour before serving.

Sally Sticklin

ORANGE SPECIAL ANGEL DESSERT

1 Pkg Orange Jello
1 C Boiling Water
1 Can Orange Juice (concentrated - 6 oz)
1 Angel Food Cake

Mix & refrigerate first three ingredients until syrupy thick. Whip 1/2 pint cream; whip in jello until well blended. Break angel food cake in walnut-sized pieces in 9" x 12" pan. Pour mixture over cake; work in well with fork. Refrigerate overnight.

Sally Sticklin

LEMON CHEESE

2 C Sugar
Grated rind of 2 lemons
Juice of 3 lemons

Mix above ingredients together.

1/2 C Butter
6 Eggs, beaten

Melt butter in double boiler. Add lemon juice, sugar. Mix into beaten eggs, mixing continuously. Stir into melted butter & cook in double boiler until thick, about 30 minutes. Cool, cover & refrigerate. Makes about 2½ cups. Use to fill tart shells or may be used as cake filling. Makes a delicious Lemon Sundae (when warm) over ice cream.

TART SHELLS

2 C Flour
1/4 C Powdered Sugar
1 C Butter or Margarine

Blend, press into tart shells. Bake 12 minutes at 400°. Let cool on rack. Fill with Lemon Cheese.

Betty Jacobsson

Sin deceives, then defiles, then deadens.

Righteousness exalteth a nation: but sin is a reproach to any people.

Prov. 14:34 KJV

BETTY'S TART SHELLS

2 C plus 1 1/2 T Flour
1/2 C Margarine
1/2 C Shortening
1/4 C Sugar
2 t Salt
2 t Vinegar
3 T Water

Form ball size of walnut. Press into tart tins. Bake 8-10 minutes in 350° to 375° oven.

Betty Jacobsson

LEMON LUSH

1 Cube Butter, softened
1/2 C Nuts, chopped
1 C Flour

Mix as for pie crust. Press into 9" x 13" pan. Bake 15 minutes at 350°. Cool.

1-8 Oz Cream Cheese
1 C Powdered Sugar

Mix thoroughly with electric mixer. Add grated rind from 1 lemon. Fold in 2-3 cups of Cool Whip or its equivalent. Spread over cooled crust.

Mix 2 small packages instant lemon pudding with 3 cups cold milk. Add juice of 1 lemon. Beat 2 minutes. Pour over cream cheese mixture. Spread 2-3 cups Cool Whip or its equivalent over the top of the pudding. Sprinkle with chopped nuts. Serves 12-15.

Maisie Van Doren

ELEGANT 4-LAYER DESSERT

1st Layer:

1 C Flour
1/2 C Chopped Nuts
1/2 C Butter, melted

Mix & put into 9" x 13" pan. Bake 15 minutes at 350°. Cool.

2nd Layer:

1-8 Oz Pkg Cream Cheese
1 C Cool Whip (see 4th Layer)
1 C Powdered Sugar

Spread over 1st layer.

3rd Layer:

1 Sm Pkg Vanilla Instant Pudding
1 Sm Pkg Chocolate Instant Pudding
3 C Milk
1 t Vanilla

Mix with egg beater or mixer. When thickened spread over 2nd layer.

4th Layer:

Spread on top remainder of large size Cool Whip. Sprinkle with nuts. Refrigerate.

Sally Sticklin

If any of you lack wisdom, let him ask of God, that giveth to all men liberally, and upbraideth not; and it shall be given him.

James 1:5 KJV

Grant me the serenity to accept the things I cannot change; the courage to change the things I can, and the intelligence to tell the difference.

FRUIT PRETZEL TORTE

1 C "Butter" (2 cubes)
3/4 C Sugar
2 C Pretzels, coarsely crushed
1-8 Oz Pkg Cream Cheese, softened
1/2 C Powdered Sugar
1-3 Oz Box Dream Whip or 1 Sm Cool Whip, thawed
1 Can Cherry or Apple Pie Filling or equivalent

Melt butter in saucepan, add sugar & blend. Remove from heat, add pretzels & coat well. Use 1/2 of mixture for topping, press rest of mixture into a 9" x 13" pan. Blend softened cream cheese & powdered sugar. Set aside. Mix Dream Whip package according to directions. Blend into cream cheese mixture. Spread half of mixture on pretzels, spread fruit filling next, spread other half of cream cheese mixture on top. Crumble your leftover pretzel mixture on top. Refrigerate 2-3 hours.

Tom Thornburg

Music Lesson

Sometimes B sharp
Never B flat
Always B natural

Contributed by:
Bessie Wheeler

Music washes away from the soul the dust of every day life.

GLORIFIED RICE

1/2 C Cold Cooked Rice
1/4 C Sugar or Sugar Twin
3/4 C Crushed Pineapple, drained
1/4 t Vanilla
1/2 C Whipping Cream or Cool Whip
4 Marshmallows

Mix together rice, sugar, pineapple, vanilla, whipping cream & cut up marshmallows. Chill thoroughly before serving. Serves 4.

Darlene Dunn

HEAVENLY HASH

2 C Rice, cooked
1 C Crushed Pineapple
1/2 C Miniature Marshmallows
6 Maraschino Cherries, quartered
2 C Whipped Cream or Cool Whip

Drain pineapple, mix the syrup with the rice. Fold in pineapple, marshmallows, maraschino cherries & whipping cream. Chill. Serves 6.

Darlene Dunn

PINEAPPLE RICE CREAM

2 C Rice, cooked
1 C Crushed Pineapple, drained
1/2 C Sugar or Sugar Twin
1 C Whipped Cream or Cool Whip

Mix rice, pineapple & sugar. Chill well. Fold in whipping cream. Serves 6.

Darlene Dunn

FRESNO PUDDING

Sift together:

1 C Flour
2/3 C Sugar
1 1/2 t Baking Powder
1/4 t Salt

Put in buttered casserole. Mix in:

1 C Raisins
1/2 C Milk

Make syrup of 1 cup brown sugar, 2 cups water, 2 tablespoons butter. Pour over batter. Bake 30-40 minutes at 350°. Serves 6.

Essie Cheadle

PINK CLOUD JELLO

1-6 Oz Pkg any Red Jello
1 C Prepared Dream Whip or whipping cream
2 Bananas, sliced

Make jello as box directs in a deep bowl. Refrigerate & let set. Make Dream Whip. When jello is set, use electric mixer to beat jello until frothy. Add cream & bananas & whip until just mixed. Spoon into sherbert dishes. Return to refrigerator until set.

Jeannette Gardner

He who helps a child helps humanity with an immediateness which no other help given to a human creature in any other stage of human life can possible give again.

Phillips Brooks

FRENCH GOLDEN WHIP

2 C Cookie Crumbs
2 T Butter, melted
1 C Sifted Powdered Sugar
1/2 C Butter, room temperature
1 Egg, room temperature & well beaten
1 t Gelatin
1/4 C Orange Juice
2 or 3 Delicious Apples, pared, cored, grated to measure 2 cups
1/2 C Walnuts, chopped
2 T Sugar
1 C Whipped Cream

Combine cookie crumbs with melted butter. Press down in bottom of 8" square cake pan, saving 3/4 cup for top. Cream butter & powdered sugar. Gradually beat in well beaten egg. Spread over crumbs. Soften gelatin in orange juice. Heat until gelatin is dissolved. Fold grated apples, walnuts, sugar & dissolved gelatin into whipped cream. Pour over butter mixture. Top with remaining crumbs. Refrigerate overnight. Serves 8.

Martha Lange

Harvesting

As I examine the vine of life, checking the growth, I'm forced to admit that the Fruit of the Spirit doesn't include crab apples.

But the fruit of the Spirit is love joy, peace, longsuffering, kindness goodness, faithfulness, meekness, self-control; against such there is no law.....If we live by the Spirit by the Spirit let us also walk.

Gal. 5:22,23,25 ASV

APPLE CINNAMON RINGS

3 1/2 C Sugar
4 C Water
1/2 t Cinnamon
1/2 t Nutmeg
1/2 C Butter or Margarine

Make syrup of these ingredients, heating long enough to dissolve sugar & melt butter. Pare & cut 12 apples into small pieces, as for pie size.

4 C Flour
2 t Salt
4 t Baking Powder
1 1/2 C Shortening
1 C Milk

Sift flour, salt & baking powder, cut in shortening. Add milk all at once & stir until moistened. Roll $\frac{1}{4}$" thick. Arrange apples; sprinkle generously with additional sugar, cinnamon, nutmeg; dot with butter. Roll into log shape; cut 1" thick slices; place rings in baking pan. Pour over syrup. Bake 35-40 minutes at 375°. Serve hot with ice cream. Serves 12.

Helen Spears

Never let a BLEAK past becloud a BRIGHT future.

For godliness with contentment is great gain. For we brought nothing into this world, and it is certain we can carry nothing out. And having food and raiment, let us be therewith content.

I Tim 6:6-8 KJV

NORWEGIAN APPLE SQUARES

1 C Oleo
1 1/2 C Sugar
2 1/2 C Flour
2 T Baking Powder
2 Eggs, beaten
3 Apples, grated, chopped or diced

Put together like pie crust. Add beaten eggs. Spread 1/2 mixture in 9" x 13" pan. Put on apples, then rest of mixture. Bake 45 minutes at 350°. Frost with sugar frosting. Best if made the day before using.

Arvilla Corey

APPLE TORTE

2/3 C Flour
3 t Baking Powder
Pinch Salt
2 Eggs, beaten
1 1/2 C Sugar
3 t Vanilla
2 C Apples, diced
1 C Walnuts, chopped

Sift together flour, baking powder & salt. Add sugar & vanilla to beaten eggs. Beat well. Add dry ingredients, then add apples & nuts. Bake 45 minutes at 350° in 8" x 12" x 4" pan. Cover with great gobs of whipped cream!!

Nyla Slosson

It is far more important to talk to God about men than it is to talk to men about God.

APPLE CHEESE DESSERT

Place 6 cups cut up apples in 9" x 12" baking pan. Sprinkle 2 tablespoons lemon juice & 1 teaspoon cinnamon over apples. Then pour 1/2 cup Karo syrup over apples. Mix together the following:

2/3 C Flour
1/2 C Sugar
2 T Butter or Margarine, melted

Fold in 1/2 cup grated cheese. Sprinkle this mixture over apple mixture. Bake at 400° until apples are cooked. Serves 10-12.

Myrtle Shriner

APPLE CRISP

4 C Apples, sliced
2/3 to 3/4 C Brown Sugar
1/2 C All-Purpose Flour
1/2 C Oats
3/4 t Nutmeg
1/3 C Butter or Margarine, softened

Place apples in 9" x 13" pan. Mix remaining ingredients thoroughly. Sprinkle over apples. Bake 30 minutes at 350° or until apples are tender & topping is golden brown. Makes 6 servings.

Shari Goercke

Build memories ---- not fences.

The only people with whom you should try to get even are those who have helped you.

DATE DELIGHT

Crush enough Oreo Cookies to spread a medium-thin layer in an 8" x 8" or 10" x 6" x 1½" pan.

1-8 Oz Pkg Pitted Dates, cut up
3/4 C Water
1/4 t Salt
2 C Mini Marshmallows or 16 lg marshmallows
1/2 C Walnuts, chopped
1 C Heavy Cream
1/2 t Vanilla
Walnut halves

Reserve ¼ cup cookie crumbs for top. Spread remainder of cookie crumbs in pan. In saucepan combine dates, water & salt. Bring to a boil. Reduce heat & simmer 3 minutes. Remove from heat & add marshmallows, stirring until melted. Cool to room temperature. Stir in chopped nuts. Spread date mixture over crumbs in pan. Combine cream & vanilla & whip. Swirl whipped cream over dates. Sprinkle with reserved crumbs & top with walnuts. Chill overnight in freezer. Cut into squares. Serves 8 or 16 small squares.

Jan Zachary

The secret of an unsatisfied life lies too often in an unsurrendered will.

J. Hudson Taylor

But seek ye first the kingdom of God, and his righteousness; and all these things shall be added unto you.

Matt. 6:33 KJV

FROZEN DESSERT

18-20 Coconut Macaroons
1 Pt Heavy Cream
1/2 C Sugar
1 t Vanilla
1 Pt Orange Sherbet
1 Pt Lime Sherbet
1 Pt Raspberry Sherbet

Crumble cookies. Whip cream, adding sugar & vanilla. Reserve ½ cup cookie crumbs & sprinkle remainder on bottom of a two-piece tube or spring form pan. Pour whipped cream over crumbs. Spoon sherbets alternating colors over cream. Smooth off top & sprinkle on reserved cookie crumbs. Place in freezer for at least 24 hours before serving. Remove pan from freezer for about 5 minutes before slicing. Serves 15.

Donna Morse

5 - 3 ICE

3 Oranges (juice of)
3 Lemons (juice of)
3 Bananas (mashed)
3 C Liquid (1 can Carnation Milk, enough water to make 3 cups liquid)
1 to 1 1/2 C Sugar

Mash bananas, add sugar & juice. Stir in liquid. Stir well. Freeze til firm in individual cups or 8" square pan.

Marilyn Vickers

When God measures men, He puts the tape around the heart, not the head.

STRAWBERRY BANANA BOMBE

1 1/2 Pts Strawberry Ice Cream, softened
1 1/2 C Bananas, mashed
1 C Sugar
2 T Instant Tea Powder, dissolved in 2 T of water
Dash Salt
1/2 Pt Whipping Cream, whipped
1/2 C Walnuts, chopped

Line a chilled 6-cup bombe pan or mold with ice cream & freeze. In medium bowl, combine bananas, sugar, tea mixture & salt. Fold in whipped cream & nuts. Spoon into mold; cover & freeze 8 hours or overnight.

Unmold when ready to serve. If desired, garnish with rosettes of whipped cream, fresh strawberries & banana slices. Makes 8-10 servings.

Art Morse

The Lord is my strength and my shield; my heart trusted in him, and I am helped: therefore my heart greatly rejoiceth; and with my song will I praise him.

Psalms 28:7 KJV

Trust in the Lord and do good; so shalt though dwell in the land, and verily thou shalt be fed. Delight thyself also in the Lord; and He shall give thee the desires of thing heart. Commit thy way unto the Lord; trust also in Him; and He shall bring it to pass..... Rest in the Lord, and wait patiently for Him...

Psalm 37:3-5,7 KJV

CHOCOLATE MARSHMALLOW FUDGE

3 Sq Chocolate
3 C Sugar
3 T White Syrup
1 C Milk
1/4 t Salt
2 T Butter
1 t Vanilla
10 Marshmallows, cut fine or 1 C small marshmallows
1/2 C Nut Meats, cut up

Melt chocolate slowly in pan over low heat. Then add sugar, syrup, milk & salt. Mix well. On medium heat, cook to soft ball stage. After it starts to boil, do not stir. Remove from stove. Add butter & vanilla. Cool by putting pan in a bowl of cold water. When it is just lukewarm, beat until it loses its gloss. Quickly add nuts & marshmallows. Pour in buttered 8" x 8" square pan.

Barbara Neuschwanger

A word fitly spoken is like apples of gold in pictures of silver.

Prov. 25:11 KJV

Kind words of appreciation shine in the memories of others like morning stars.

Pleasant words are as a honeycomb. Sweet to the soul, and health to the bones.

Prov. 16:24 ASV

5 MINUTE "WON'T FAIL" HOLIDAY FUDGE

2/3 C Evaporated Milk
1 1/3 C Sugar
1/4 t Salt
1/4 C Butter
20 Marshmallows or 1 jar Marshmallow Creme or
  2 1/2 C Miniature Marshmallows
1 1/2 C Semi-sweet Chocolate Chips
1 t Vanilla
1 C Nuts, chopped (optional)

Mix first 5 ingredients together; bring to boil, stirring over medium heat (still boiling though) for 5 minutes. Remove from heat immediately, add chocolate chips, stir till melted. Stir in vanilla & nuts. Cool. Drop onto wax paper or pour into buttered pan until firm.

Mary Maxion

FRIENDLY CHAT

If you are my friend, you cannot be indifferent to my faults of character, any more than you can be indifferent to my sickness or suffering. But if you wish to help me cure these faults, let them alone! Make much of my good qualities, if you can find any: And especially bless me with the encouraging sight of a better man than myself, and cheer me with a high example. I know that there are times when a sharp or gentle rebuke is in order, and that "faithful are the wounds of a friend." But the wiser doctors have lost faith in bloodletting; and they know that clumsy surgery kills more than it cures.

Charles G. Ames

ALMOND CANDY

3 Oz Almonds, toasted & chopped
1 lb Margarine (Nucoa is best)
1 lb Cane Sugar (2 1/4 C)
3 T White Syrup

Mix in pan & stir constantly to 290° or hard crack stage. Pour quickly into buttered cookie sheet. Melt 1 large Hershey bar & spread on one side. Turn & spread on other side. When cold, break into pieces.

Barbara Neuschwanger

BON BONS

1 lb Powdered Sugar
1 lb Butter or Margarine
3/4 C Peanut Butter
Pinch of Salt
2 C Graham Cracker Crumbs
2 C Flaked Coconut
1 C Walnuts, chopped

Mix first four ingredients. Fold in the rest. Roll in balls size of a walnut. Freeze. Next day dip in chocolate "bark" (or 1 1/2 packages chocolate chips & 1/2 bar of paraffin). Heat chocolate in double boiler. If the "bark" is not thin enough, add two tablespoons of solid vegetable shortening to 8 oz of "bark".

Barbara Neuschwanger

We are apt to forget that children watch examples better than they listen to preaching.

WHITE CHOCOLATE PEANUT CONFECTION

1 Pkg Almond Bark, chopped small
1 Pkg Captain Krunch Peanut Butter Cereal
1 Pkg Rice Krispies
1 Pkg Miniature Marshmallows
1 Pkg Peanuts without hulls (salted)

Heat oven to 200°, then turn off. Arrange the small chunks of almond bark in a 9" x 13" flat pan or roasting pan. Set in oven for 20-30 minutes until the chocolate is consistency of cold cream when touched with a spoon.

In meantime, measure into a large bowl 3 cups each of peanut butter cereal, Rice Krispies, & marshmallows; 1 1/2 cups peanuts (chop with a knife, not a blender...too mushy). Remove the chocolate from the oven. Dump the entire bowlful of cereal, etc. into the pan. Stir until all are completely covered with almond bark. Then drop by spoonfuls onto waxed paper to harden. If mixture gets too dry to spoon out easily, return pan to oven for a few minutes to soften & spoon again.

Rachelle Zachary

Jesus loves me; this I know,
For the Bible tells me so.
Little ones to Him belong;
They are weak, but He is strong.

The Lord is my light and my salvation; whom shall I fear? The Lord is the strength of my life; of whom shall I be afraid?

Psalms 27:1 KJV

NO-COOK DIVINITY

1 Pkg White Frosting Mix
1/3 C Light Corn Syrup
1 T Vanilla
1/2 C Boiling Water
1-16 Oz Pkg Confectioners' Sugar
1 C Nuts, chopped

In small mixer bowl, combine frosting mix (dry), corn syrup, vanilla & boiling water. Beat on highest speed until stiff peaks form, about 5 minutes. Transfer to large mixer bowl; on low speed, gradually blend in sugar. Stir in nuts. Drop mixture by teaspoonfuls onto waxed paper. When outside of candy feels firm, turn over; dry at least 12 hours. Store candy in air-tight container. Makes 5-6 dozen candies. Candied Cherry Delights: Substitute 1 teaspoon almond extract for the vanilla & 1 cup chopped candied cherries for the nuts. If you wish, tint with few drops red food color.

Jeannie Evans

WHY DID JESUS COME?

To reveal the Father (John 14:9)
To put away sin (I John 3:5; Matt. 1:21)
To destroy the works of the devil (I John 3:8)
To prepare for the second advent - His coming again (Hebrews 9:28)

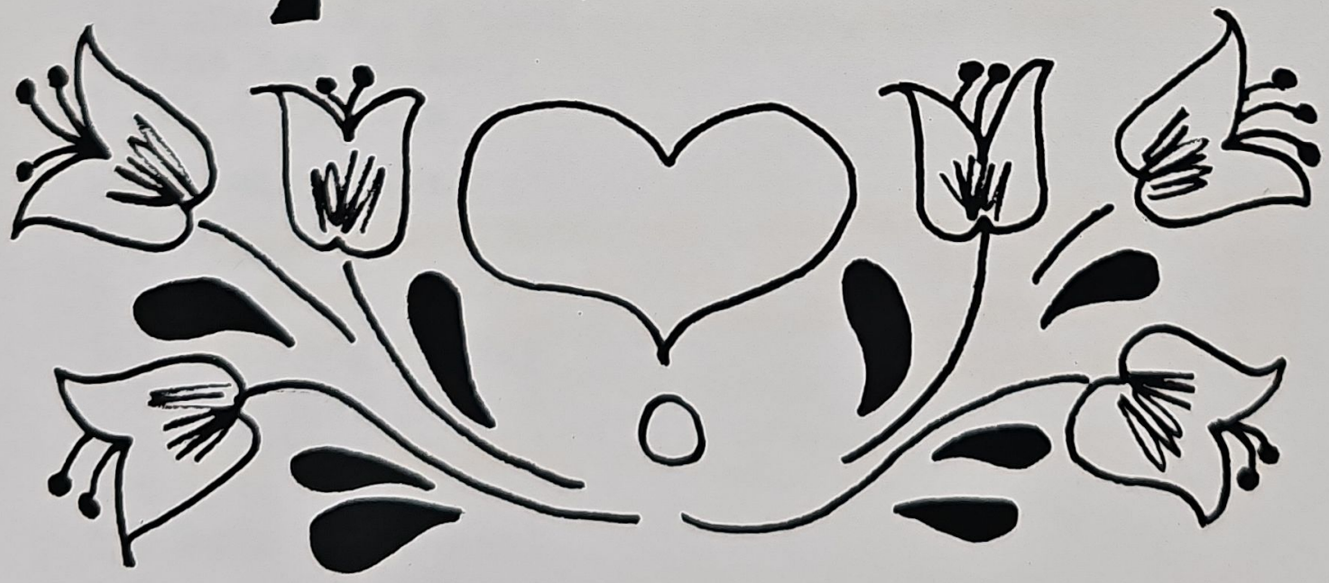
God gave His Son that we might know
His Father heart had loved us so;
And from the heavenly home on high
Our blessed Lord came forth to die.

God gave His Son --- O, holy thought
That He our foolish love had sought
Dear Father, take this heart of mine,
And make it wholly, deeply Thine.

Peace I leave with you, my peace I give unto you: not as the world giveth, give I unto you. Let not your heart be troubled, neither let it be afraid.

John 14: 27 KJV

Breads & Miscellaneous Yummies



Breads
&
Miscellaneous
Yeasties

ZUCCHINI BREAD

Mix together 3 eggs, 2 cups sugar & 1 cup oil. Sift together 3 cups flour, 1 teaspoon each soda & salt, 1/2 teaspoon baking powder & 3 teaspoons cinnamon. Add flour mixture to creamed mixture alternately with 1/2 cup milk & 3 teaspoons vanilla. Fold in 2 cups grated squash & 1/2 cup nuts if desired. Bake in two loaf pans for 60-70 minutes at 350°. This bread is very moist, therefore a good one to keep on hand in the freezer.

Cindy Taylor

ZUCCHINI PUDDIN-LIKE BREAD

Stir together:

1 C Vegetable Oil
3 Eggs
2 C Sugar
2 C Zucchini, grated (if frozen, use liquid that has thawed)
1 1/2 t Vanilla

Add & mix well:

3 C Flour
1 t Salt
1/4 t Baking Powder
1/4 t Ginger
3/4 t Nutmeg
1 t Soda
1 C Nuts (optional)

Grease & flour two loaf pans. Bake for 50 minutes at 350°.

Mary Maxion

PUMPKIN BREAD

2 3/4 C Sugar
1 C Shortening
3 Eggs
2 C Pumpkin
Sift 3 1/2 C Flour
1/2 t Baking Powder
1 t Soda
1 t each of Cloves, Nutmeg, Allspice & Cinnamon

Bake in 2 loaf pans for 1 hour 15 minutes at 325°.

Kay Wheat

PUMPKIN BREAD

1 C Butter
1 1/2 C Sugar
1/3 C Water
1 Egg
1 C Pumpkin
1 1/3 C Flour
1/2 t Cinnamon
1/2 t Cloves
3/4 t Salt
1/4 t Baking Powder
1 t Soda

Mix butter, sugar, water, egg & pumpkin; then add flour, spices, salt, baking powder & soda. Add 1/2 cup each walnuts & raisins. Bake 50-60 minutes at 350°. Makes 1 loaf.

Susan Tapscott

Give us day by day, our daily bread.

Luke 11:3 ASV

ORANGE BREAD

1 Pkg Active Dry Yeast
1/4 C Warm Water
1 T Sugar
2 1/2 C All-Purpose Flour
2 T Sugar
1 t Salt
2 T Butter
2/3 C Orange Juice, at room temperature

Dissolve yeast in warm water with 1 tablespoon sugar. In processor, add flour, 2 tablespoons sugar, salt & butter. Process until butter is cut into flour mixture, about 20 seconds. Add yeast mixture & process until combined. Continue processing & pour half of the orange juice through feed tube, then add remaining juice gradually, only until dough forms on blades. (All the orange juice may not be necessary). Knead for about 30 seconds. Turn out onto floured board & knead until smooth. Place in greased bowl. Cover & let rise in warm place until doubled in bulk, about 1-2 hours. Punch down shape into a loaf & let rise until doubled, about 1 hour. Bake for 30 minutes at 375° (preheated). NOTE: This bread makes an extraordinary toast, especially if you are a cinnamon toast lover!

Bessie Wheeler

A depressed Christian is a prisoner of war, under power of the enemy, unable to serve the rightful King.

W.G. Stalley

LEMON BREAD

1 C Sugar
6 T Shortening
1 T Lemon Rind
2 Eggs
1 1/2 C Flour
1/2 t Salt
1 t Baking Powder
1/2 C Milk
1/2 C Nuts, chopped (optional)

Topping: 3 T Sugar
3 T Lemon Juice

Cream together sugar & shortening. Add lemon rind. Beat in eggs, sift flour, salt & baking powder; add alternately with milk. Pour into greased 9"x5"x3" loaf pan. Bake at 325° for 35-45 minutes. Cool in pan 5 minutes; remove to serving platter & top with hot topping. Serve with butter. (May be left in pan & topped with topping, cooled, then removed).

Topping: Heat sugar & lemon juice, stirring until dissolved; pour over hot bread.

Sandy Lea Vell

Jesus came into the world to talk to men about God; He is now in heaven talking to God about men.

I am the living bread which came down out of heaven: if any man eat of this bread, he shall live for ever: yea, and the bread which I will give is my flesh, for the life of the world.

John 6:51 ASV

A CHRISTIAN IS
A MIND
Through which Christ Thinks
A HEART
Through which Christ Loves
A VOICE
Through which Christ Speaks
A Hand
Through which Christ Helps

OATMEAL COFFEE BREAD

3/4 C Sugar
6 1/2 T Margarine
2 Eggs

Beat & then add:

1/2 C Milk, beat again & then add:

1 1/2 C Flour
2 t Baking Powder
1/2 t Salt
1/2 C Oats
2 T Grated Orange Rind peel

Beat. Put in 7" x 11" pan. Sprinkle with:

1/3 C Brown Sugar
1/2 C Nuts, cut up
1/2 C Flaked Coconut
2 t Cinnamon
2 T Flour
2 T Soft Butter

which has been mixed till crumbly. Bake for 25 minutes at 375°.

Barbara Neuschwanger

AUNT KITTY'S SUNFLOWER BREAD

2 Pkg Yeast
1 C Warm Water
1 C White Flour

Dissolve yeast in water & then add flour. Cover with towel & set aside for about 30 minutes or until bubbly.

2 C Warm Water
1 C Powdered Dry Skim Milk
1/2 C Honey or light molasses
1/3 C Margarine, melted
2 t Salt
1/2 C Toasted Wheat Germ
1/4 C Soy Flour
1/2 C Sesame Seeds
3/4 C Sunflower Seeds

Combine in large mixing bowl & blend well. To first mixture, add 1 cup rye flour & mix until smooth. Then add second mixture to first mixture. Set aside. Sift 2 cups whole wheat flour & 3 1/2 cups white flour. Add sifted flour & hulls to dough & knead until smooth & elastic (about 8 minutes). Round into a ball & place in a warm, greased bowl, turn to coat top. Cover loosely with plastic wrap & a towel. Let rise until double in bulk. Turn out & knead again. Cover, let rise 10 minutes. Divide dough, mold & place in 2 greased loaf pans. Cover & let rise to top of pans. Bake for about 40 minutes at 375°. NOTE: This recipe is difficult the first time, much easier the second and a breeze the third! It's worth every bit of trouble, though. Feel free to call me for help! (754-5758)

Cindy Taylor

Patience is the companion of wisdom.

COTTAGE CHEESE DILL BREAD

2 Pkg Active Dry Yeast
1/2 C Warm Water
2 t Sugar

Mix yeast & warm water together until blended; stir in sugar; set aside.

2 C Creamed Cottage Cheese
2 T Minced Onion
2 T Dill Weed
1 t Baking Powder
2 t Salt
2 T Sugar
2 Eggs
4 1/2 C Flour (approx)

Combine cottage cheese, onion, dill weed, baking powder, salt, sugar & eggs. Mix thoroughly. Add yeast mixture; mix well. Add flour to make a stiff dough. Knead on lightly floured surface until smooth & elastic. Place dough in greased bowl; turn to bring greased side up. Cover; let rise in warm place until double in size (1-1 1/2 hours). Punch down. Turn out onto lightly floured surface; knead a few times. Divide into 2 equal portions. Shape each portion into loaf in well-greased loaf pan. Bake for 30 minutes at 350°. Remove from pans to rack. If desired, brush tops with melted butter.

Mary Maxion

The only way to prepare to meet God is to live with Him so that to meet Him shall be nothing strange.

Phillips Brooks in Moody Monthly

FRENCH LOAF BREAD

1 1/2 C Celery, chopped
6 Eggs, hard-cooked & diced
1/4 C Onion (if desired)
3/4 C Margarine, melted
1 C Bread Crumbs, from inside french loaf
1 Clove Garlic, minced
1/2 t Salt
1/4 t Pepper
1 French Loaf

Cut top off lengthwise, clean out inside to look like a boat. Butter inside of bread. Mix together: 1/2 C Mayonnaise & 2 T Mustard. Mix with above ingredients. Add 1/2 C Olives, chopped. Fill loaf. Butter top of loaf. Put into oven for 30-40 minutes at 425° or till heated through. Put in foil. Garnish if desired. Makes 8 slices.

Mary Harris

RYE BREAD

1 C Molasses (scant)
1 T Shortening (rounded)

Bring to a boil until golden in color, cool. Add to:

2 T Yeast in 1 C warm water. Sprinkle 1 tablespoon sugar, 1 quart water & 4 teaspoons salt. Add rye flour to make thick batter (4-5 cups) & white flour to finish up. Knead, let rise once or twice, covered with a damp towel. Shape into 5-6 loaves. Bake 35-40 minutes at 375°. May add orange rind or caraway to individual loaves.

Betty Jacobsson

BASIC BREAD

1 T Salt
2 1/2 T Shortening
2 T Honey
3 C Flour

Put in large bowl. Add:

1/3 C Powdered Milk dissolved in 2 C warm water. Stir & blend well. Dissolve 2 tablespoons dry yeast in 1/2 cup warm water. Add 1 tablespoon honey, stir. Let rise a bit & then add to mixture in bowl. 3 1/2 cups flour. Add to other ingredients. Beat by hand till mixed. Knead 10 minutes. Put back in bowl & let rise about 1 1/2 hours. Punch down, divide in half. Make 2 loaves. Let rise till almost double. Bake for 30 minutes at 375°.

Barbara Neuschwanger

ENGLISH MUFFIN BREAD

2 Pkg Dry Yeast
6 C Flour
1 T Sugar
2 t Salt
1/4 t Baking Soda
2 C Milk
1/2 C Water
Cornmeal

Combine flour, yeast, sugar, salt & soda. Heat liquids till warm, add to dry mixture. Beat well. Put in 2 pans, greased & sprinkled with cornmeal. Sprinkle tops with cornmeal. Cover, let rise for 45 minutes. Bake for 25 minutes at 400°. Remove from pans, cool.

Pam Sinks

WHEAT BREAD

2 Pkg Active Dry Yeast
1/2 C Lukewarm Water
5 C Hot Water
1 C Brown Sugar
2 T Salt
1/2 C Shortening
2 Eggs
13 C Wheat Flour

Soften yeast in warm water. Combine water, sugar, salt & shortening, cool to lukewarm. Stir in half the flour, beat well. Stir softened yeast with eggs & add remaining mixture & flour together to make stiff dough. Turn onto floured board. Knead till smooth satiny ball (10-12 minutes). Place in greased bowl, turn once to grease, cover. Let rise till double (about 1 1/2 hours). Punch down. Shape each into 4 loaves & place into pans. Let rise for 1 1/4 hours till double in size. Bake about 45 minutes at 375°. Cover with foil last 20 minutes.

Mary Harris

All creation is an outstretched finger pointing toward God.

All things bright and beautiful,
All creatures great and small,
All things wise and wonderful,
The Lord God made them all.

GOLDEN OATMEAL MUFFINS

1 C Sifted Enriched Flour
1/4 C Sugar
3 t Baking Powder
1/2 t Salt
1 C Oats (Quick or Old Fashioned, uncooked)
3 T Liquid Shortening
1 Egg, beaten
1 C Milk

Sift together flour, sugar, baking powder & salt. Stir in oats. Add shortening, egg & milk. Stir only until dry ingredients are moistened. Fill greased muffin cups 2/3 full. Bake for about 15 minutes at 425° (preheated). Makes 12 medium-sized muffins. Var.--dried fruit or nut--add 1/2 cup raisins, chopped dates or chopped nut meats with oats. Cinnamon topped--combine 1/3 cup brown sugar; 1 tablespoon flour, 2 teaspoons cinnamon & 1 tablespoon melted butter. Sprinkle over muffins before baking.

Edna Shellhart

CLOUD BISCUIT

2 C Flour
1/2 C Shortening
4 t Baking Powder
1 t Salt
1 T Sugar
1 Egg
2/3 C Milk

Mix & knead dough 20 times. Roll out 1/2" thick. Cut straight down on dough. Bake for 15 minutes at 450°.

Bessie Wheeler

RAISIN BRAN MUFFINS

1 1/2 C Honey
3/4 C Oil
4 Eggs, beaten
5 C Flour
5 t Soda
2 t Salt
1 Qt Buttermilk
1-15 Oz Box Raisin Bran Flakes

Mix all together & store in refrigerator. Use as needed--up to 6 weeks. Bake 15-20 minutes at 400° in muffin cups (lined). You can make a half recipe at a time. I add a handful more raisins. Makes about 4 dozen.

Jeannette Gardner

BRAN MUFFINS

1 Box (15-18 Oz) Bran Cereal or Raisin Bran
1 Qt + 1-2 C Milk or Buttermilk
5 C Flour
3 C Sugar
1 t Salt
5 t Soda
4 Eggs, slightly beaten

Soften bran in milk. Sift dry ingredients together & set aside. Add eggs to bran-milk mixture. Add dry ingredients. Fill muffin tins 2/3 full. Bake for 15-20 minutes at 400°. Makes about 4 dozen.

Julie Musick

ZUCCHINI NUT MUFFINS

2 Eggs
1/2 C Brown Sugar
1/2 C Sugar
1 Cube Butter or Margarine, melted
1 t Vanilla
1 3/4 C Flour
1 t Soda
1 t Salt
1/2 t Baking Powder
1/2 t Nutmeg
1 1/2 t Cinnamon
1 C Granola-type cereal
1/2 C Chopped Nuts
2 C Zucchini, shredded

In large bowl, beat eggs lightly; then sugars, melted butter & vanilla, beat well. Then add dry ingredients, beating just until moistened. Stir in nuts & zucchini. Evenly spoon batter into 18 well-greased muffin cups filling each about 3/4 full. Bake for about 25 minutes at 350° or until wooden pick inserted in the center comes out clean. Serve warm or cool completely, wrap airtight, freeze. Thaw & serve at room temperature or reheat.

Jeannie Evans

When Jesus does something for you, He makes you do something for someone else.

Counting our blessings is not enough. We must share them.

Olga Bauer

LIGHT ROLLS

1 Cake Compressed Yeast
1/2 C Lukewarm Water
2 t Sugar

Dissolve above together & let stand 45 minutes. Dissolve 2/3 cup shortening in 1 cup warm water. Add:

2/3 C Sugar
1 T Salt
1 C Cold Water

Beat 2 eggs till light, add to all the above ingredients. Stir in 8 cups sifted flour, let rise 1 hour. Knead down & cover with wet cloth & place in the refrigerator. Can be kept a week this way. Knead down daily & keep cloth wet. Can roll 3 small balls & put in greased muffin tins.

Bessie Wheeler

GOLDEN CARROT ROLLS

2 Pkg Dry Yeast
1/4 C Mashed Carrots
1 C Warm Carrot Liquid
1/4 C Sugar
1 t Salt
1/4 C Soft Shortening
1 Egg, beaten
5 C Flour

Dissolve yeast in warm water. Stir in next 6 ingredients. Beat in flour. Let rise until doubled & shape into rolls. Bake for 15 minutes at 400°.

Bessie Wheeler

OVERNIGHT ROLLS

4 C Hot Water
1 1/2 C Sugar
2 T Salt

Heat above together to dissolve sugar & salt. Add to hot liquid 1 cup shortening. Cool to lukewarm.

2 Pkg Yeast
1 C Warm Water
3 Eggs
17 1/2 C Flour

Dissolve yeast in warm water. Pour warm liquid into mixing bowl. Mix in part of flour to make a paste. Add yeast mixture, mix well. Add eggs, mix; add remaining flour. Turn onto board & knead well. Put into large greased bowl. Let rise about 2 hours. Punch down, let rise again. Make into rolls or cinnamon rolls. Put into pans. Cover with towel or plastic, let stand overnight. Bake in morning. (Also can be made early in the morning & let rise & made into rolls & be ready for dinner.) Makes about 100.

Irene Canfield
by Vida Witherow

I have esteemed the words of His mouth more than my necessary food.

Job 23:12b KJV

..... Man shall not live by bread alone, but by every word that proceedeth out of the mouth of God.

Matt. 4:4 KJV

OVERNIGHT ROLLS

2 C Hot Water
1 C Lukewarm Water
1 1/2 t Yeast
2 Eggs
1 C Sugar
1/2 C Shortening
10 C Flour

Soften shortening in hot water. Dissolve yeast in warm water. Mix together at 6:30 p.m. & let rise until 10 p.m. Form into rolls or cinnamon rolls. Bake for 25 minutes at 350°.

Carmel for Cinnamon Rolls:

1 C Brown Sugar
1/3 C Butter
1/4 C Cream
1/4 C Karo

Boil a few minutes, pour into pan adding nuts of your choice (walnuts or pecans).

Bessie Wheeler

EASY CINNAMON ROLLS

18 Rhoades or other brand frozen little rolls

Put rolls in bundt pan which is buttered.

1/2 Pkg Butterscotch Pudding (not instant!)
1/2 t Cinnamon mixed with 1/2 C Sugar
1/2 C Nuts
1/2 C Butter, melted
1/2 C Brown Sugar

Sprinkle pudding, sugar & cinnamon mixture & nuts over rolls. Melt butter & brown sugar. Pour over rolls. Cover loosely & set out overnight. Bake in AM about 30 minutes at 350°.

Kathy Hoover

POTATO REFRIGERATOR ROLLS

Measure into mixing bowl 1 1/2 cups warm water, add stirring to dissolve 1 pkg dry yeast or 1 tablespoon bulk yeast (unless using yeast that gives other directions.)

2/3 C Sugar
1 1/2 t Salt
2/3 C Softened Shortening
2 Eggs
* 1 C Lukewarm Mashed Potatoes
7-7 1/2 C Sifted Flour

The sugar & salt may be mixed in the mashed potatoes. (Cooled to lukewarm.) The shortening can be melted or softened over heat, cool to lukewarm.

Add 2 cups flour to the yeast mixture, beat with mixer, add the eggs & beat to mix. Add lukewarm potatoes, sugar & salt mixture & mix; add another cup or two of flour, next add the lukewarm shortening & mix. If mixer doesn't have a dough hook, add remaining flour, mixing by hand. Turn out on a floured board, knead until smooth & elastic. Grease a bowl, large enough for dough to rise and place round dough into a large ball in greased bowl. Grease top of dough, cover with damp cloth & refrigerate. About 4 hours before baking, shape dough into rolls, cinnamon rolls or coffee cakes. After making into rolls, let rise until double, about 4 hours depending on how warm house is. Cover rolls with a towel. Bake for 15 minutes at 375°. Makes about 4 dozen rolls. Put rolls nearly touching on greased shallow pan so rolls will be high & not flatten out.

* Instant potatoes may be used--1 cup hot water adding 1/4 cup instant potatoes or boil a couple potatoes & mash. Boil before starting rolls.

Irene Canfield

DANISH COFFEE CAKE

1 C Sifted Flour
1/2 C Butter or Margarine
2 T Water
1/2 C Butter or Margarine
1 C Water
1 t Almond Flavoring
1 C Sifted Flour
3 Eggs

Measure first cup of flour into bowl & cut in butter, sprinkle with water & mix with fork. Round into a ball & divide in half. Pat dough with hands into 2 long strips 12" by 3". Strips should be 3" apart on ungreased cookie sheets.

Mix second amount of butter in water & let come to a boil. Add almond flavoring & remove from heat. Beat in flour stirring quickly to keep from lumping. When smooth, add 1 egg at a time beating after each addition until smooth. Divide in half & spread evenly over each piece of pastry. Bake about 60 minutes at 350° (preheated) until topping is crisp and nicely browned, frost with butter icing & sprinkle with nuts. Use powder sugar, water & almond flavoring for butter icing.

Bessie Wheeler

The humble man is ever ready to overlook the faults of others ..... knowing he has so many.

Forgiveness is the perfume the trampled flower casts back upon the foot that crushed it.

SUNDAY DELIGHT PANCAKE

1 C Flour
1 C Milk
4 Eggs
Nutmeg & Cinnamon
1/2 Cube Margarine, melted

Mix flour, milk & eggs just till blended, will be lumpy. Place melted margarine in 9" x 13" glass baking dish & cover bottom of dish with margarine; add flour mixture. Sprinkle with nutmeg & cinnamon. Bake for 25 minutes at 375°. After removing from oven, immediately sprinkle with a little lemon juice & powdered sugar. Serve hot. Makes 4 generous servings. 1/2 cup of huckleberries or blueberries added to batter before baking is a very tasty treat to the palate!!

Jeannie Evans

CORN FLAKES

1 Bowl
2 C Flakes
Some Milk
1 Spoon (unless you like to eat with your hands!)

Chef Ronaldo Brown

Remember now thy Creator in the days of thy youth -

Ecc. 12:1a KJV

A merry heart doeth good like a medicine.

Prov. 17:22 KJV

BUTTERMILK HOTCAKES

3 C Flour
1 Level t Baking Powder
1 Level t Soda
1 Level T Sugar
1/4 t Salt

Mix above ingredients together dry. Add approximately 1 cup buttermilk, 2 egg yolks, 1 tablespoon melted butter or bacon grease. Mix with mixer until smooth. Whip the 2 egg whites till they stand up then fold in with mixed batter. This recipe may be multiplied to serve any number of persons. Serves 4.

Charles L. Smith

BREAKFAST PUFF

Butter 8 slices of bread & place buttered side down in 9" x 13" pan. Place on the bread 8 slices sharp cheese. Add 8 more buttered slices up on top of the cheese. Pour over a mixture of 6 well-beaten eggs, 1/4 teaspoon white pepper, 1 teaspoon salt or more, 3/4 teaspoon chervil & 1 quart milk. Let stand overnight in the refrigerator. Bake for 1 hour in a pan of water (or over one) at 325°.

Louise Noegel

Seven days without prayer makes one weak.

If your day is hemmed with prayer, it is less likely to unravel.

PEANUT BUTTER WAFFLES

1 C Milk
1 Egg
2 T Salad Oil
1/3 C Chunky-style Peanut Butter
2 T Sugar or Sugar Twin
1 C Packaged Pancake Mix

Place first 6 ingredients in blender; blend just to combine ingredients & moisten pancake mix. Mixture will not be smooth. Bake in preheated waffle iron. Makes 32 small waffles.

Darlene Dunn

GRANOLA

7 C Oatmeal (quick)
2 1/2 C Wheat Germ
1/2 C Sesame Seeds
1 1/2 C Sunflower Seeds
2 C Coconut, flaked
1 C Nuts, coarsely chopped
1 1/4 C Dates
1 C Raisins
3/4 C Oil
3/4 C Honey
3 T Vanilla

Mix all ingredients together in a large bowl, except dates & raisins. Spread in large shallow pan. Bake 20 minutes at 250-275°. Remove from oven, add raisins & dates, return to oven for additional 20 minutes or until nicely browned. Cool. Store in covered container in refrigerator. Makes 1 gallon.

Irene Canfield

HOMEMADE GRANOLA

8 C Oats
1 1/2 C Coconut
1 1/2 C Wheat Germ
1 C Sesame Seeds
1 t Salt
1 1/2 C Brown Sugar

Mix above together in large bowl.

1 C Oil
2 t Vanilla
Raisins, almond & other nuts

In separate bowl, mix oil & vanilla well. Then coat oat mixture till dampened. Put nuts in last. Spread in long cake pan or jelly roll pan. Toss 1/2 to 1 hour and bake at 300° till crispy. Store in airtight containers. Makes nice Christmas gifts.

Mary Harris

Never try to bear tomorrow's burden with today's grace.

Fear knocked at the door.

Faith answered.

No one was there.

The thief cometh not, but for to steal, and to kill, and to destroy: I am come that they might have life and that they might have it more abundantly.

John 10:10 KJV

MOCK PINEAPPLE

1 Gal Zucchini, coarsely shredded
1 Lg Can Pineapple Juice
1/2 C Lemon Juice
2 t Pineapple Extract
2 C Sugar

Mix together, simmer 20 minutes, pack in hot jars. Water bath, pints 20 minutes; quarts 25 minutes or 10 minutes under 10 lbs pressure. Must contain lemon juice to preserve in jars on shelf. Product can also be frozen in jars.

Arvilla Corey

FINGER JELLO

2 Pkg (3 Oz) Jello (any flavor)
4 Pkg Unflavored Gelatin
4 t Sugar
1/4 t Salt
3 1/2 C Water

Mix and heat in sauce pan until boiling. Pour in long 10" x 12" dish or pan. Chill. Cut in squares with knife. (Run hot water over knife first!)

Sally Sticklin

Jesus said, "Peace, be still."

Mark 4:39 KJV

Sometimes the Lord calms the storm; sometimes He lets the storm rage and calms His child.

RHUBARB JELLO JAM

In the evening cut up 6 cups rhubarb, add 3 cups sugar. Mix well. Let stand all night. In the morning, put in a kettle & boil 5 minutes. Add 1, 3 ounce package jello. Mix well. Put in jars & seal with paraffin or this will keep in a jar in the refrigerator. I prefer cherry jello, but strawberry or raspberry are good also.

OREGON GRAPE JELLY

Wash 2 quarts berries; place in kettle & barely cover with water. Cook about 10 minutes; mash & cook a few minutes longer. Put through colander to remove seeds & skins; then let juice drip through a jelly bag. Measure juice & heat to boiling, add 3/4 cup sugar to each cup of juice. Stir until sugar is dissolved; boil rapidly until jelly stage is reached. Pour into jelly glasses & seal with paraffin.

Arvilla Corey

SALAL BERRY JELLY

4 C Juice
1 Pkg Powdered Pectin
6 C Sugar

Wash berries & place in kettle with equal amount of water. Mash, stir as they come to a boil. Place in jelly bag to extract juice. Mix juice with pectin & place on high heat, stirring constantly. Bring to a full boil & add sugar all at once. Continue stirring & bring to full rolling boil for 2 minutes. Makes approx. 2 pints. Seal with paraffin.

Arvilla Corey

APPLE BUTTER

5 lb or 12 C Quartered Tart Apples, not peeled
3 C Apple Cider
2 1/2 C Sugar
1 1/2 t Cinnamon
1/4 t Cloves

Cook apples in cider & then put through colander to remove skins. Add sugar, cinnamon & cloves. Put in a 9" x 13" pan in oven. Bake for approx. 2 hours at 300°. Stir once or twice while baking. Seal in hot sterilized jars.

Barbara Neuschwanger

APPLE BUTTER

5 C Pulp (applesauce)
7 C Sugar
1 T Cream of Tartar
2 T Vinegar
1 t Butter (oleo)
1 T Cinnamon
1 t Cloves
1 t Nutmeg
1 t Allspice

Mix all ingredients together. Bring to boil. Boil 10 minutes using a slow boil. Stir frequently to avoid scorching. Yield approx 4 pints. Process by boiling water bath for 5 minutes to seal.

Arvilla Corey

Lord, help me to think of offenses as you do; help me to replace anger with grief.

DREAMLAND MINCE MEAT

6 C Apples, peeled & chopped
6 C Green Tomatoes, chopped
3 C Raisins
4 C Sugar
1 1/2 C Cider
1 1/2 C Water
1 T Cinnamon
1/2 T Allspice
1/2 T Cloves
1/2 T Nutmeg
1/2 T Salt

Cook all together until fruit is tender, add 3/4 cup butter, and two glasses of jelly (1 pint). Cook until butter & jelly are melted. Place in jars & seal. Makes approx 3 1/2-4 quarts. May use any flavor jelly!

Mary Kerstetter

APPLE LEATHER

Use raw apples, core removed. Mix in blender with just enough liquid to start action. When you have a good applesauce (you can also use other fruits) to prepare tray. You use a jelly roll pan, covered with plastic wrap & seal with masking tape to keep from curling. Spread mixture in pan evenly & thin. Keep center thinner & edges thicker about 1/4" thick. Honey may be used for a sweetner. When it is dry, turn over, roll & place in saran wrap. For drying in oven use lowest heat, having door slightly open. Store leathers in refrigerator or freezer.

Mary Harris

ZUCCHINI RELISH

10 C Zucchini
4 C Dry Onions
5 T Salt

Cut off ends of zucchini, but do not peel. Clean the onions & cut both in small chunks & put thru the food grinder with the largest disk. Mix thoroughly with the salt; put all this in a large colander to drain overnight (I uncover one of my sink drains & leave it there to drain until morning).

In the morning, rinse this thoroughly with cold water. I leave it over the drain, & use a large cup to pour on the water--or you can use a sink spray, but be gentle about it. When well rinsed, then prepare the following:

2 1/2 C Cider Vinegar
5 C Sugar
1 T Tumeric
1 T Dry Mustard
1 T Cornstarch
1 Lg Green Pepper
1 Lg Red Pepper (chop both finely)
2 t Celery Seed
1/2 t Pepper

Mix all the above in at least a 5 quart kettle, put on medium heat & stir frequently until it comes to an all-over good simmer; then keep it at this. Simmer for only 30 minutes, adjusting your heat as necessary, so it won't scorch. I use a wooden spoon to mix & stir this. This makes about 7 pints or 14 half pints. Seal in Kerr or Mason jars. We use this on hamburgers!

Bessie Wheeler

Treasures in heaven are laid up when treasures on earth are laid down.

Jim Elliot

And they overcame him by the blood of the Lamb, and by the word of their testimony; and they loved not their lives unto the death.

Rev. 12:11 KJV

BEET RELISH

Grind all together:

1 1/2 Qt Cooked Beets
3 Sm Onions
2 Red Peppers

Add: 1/2 C Horseradish
2 C Vinegar
3 C Sugar
2 T Salt

Cook slowly until clear. Pack in hot jars & seal. Makes 8 half pints. Serve with meat.

Erna Musick

SWEET CHUNK PICKLES

Put 1 1/2 gallon cucumbers into huge crock. Pour boiling water over them each day for 4 days; draining previous water off each time.

Morning of 5th day, drain off water. Cut cucumbers into chunks or slices 1" thick & put back into crock. Make a mixture of:

1 Qt Cider Vinegar
8 C Sugar
3 T Salt
1/2 Pkg Mixed Pickling Spices
1/2 t Powdered Alum

Heat mixture to boiling & pour over cut cucumbers. For 3 more days continue draining of mixture each day & reboiling it each time & pouring over pickles. On the 9th day, drain off mixture. Pack pickle chunks in jars as tight as possible, up to just below lid. Heat the mixture & pour boiling hot over pickles in jars. Keep liquid boiling hot while filling jars. Seal in hot water bath 5 minutes. Makes approx. 10 pints.

Mary Maxion

FROZEN SLICED SWEET/DILL PICKLES

4 C Unwaxed Cucumbers (slightly immature)
Pack tightly, slice very thin 1/16"
2 C Packed Yellow Onion, thinly sliced
4 t Table Salt
2 T Water
3/4 to 1 C Sugar
1/2 C Cider Vinegar
1 t Dried Dill Weed (more to taste)

Mix prepared cucumbers, onions, salt & water in large bowl (not aluminum). Let stand 2 hours. Drain, do NOT rinse. Return vegetables to bowl; add sugar, vinegar & dill. Let stand until sugar has dissolved completely & liquid covers vegetables. Stir occasionally (takes about 1 hour). Pack in zip lock baggies, leaving about an inch headspace. Seal tightly. Lay flat on cookie sheet until fully frozen. Defrost at room temperature or in refrigerator. (Double this recipe will yield about 5 zip-lock baggies full (sandwich size).

Arvilla Corey

SWEET PICKLES

10 Med or 30 Sm Cucumbers
8 C Sugar
2 T Pickling Spice
5 t Salt
4 C Cider Vinegar

Wash cucumbers. Then cover whole cucumbers with boiling water. Allow to stand till next morning. Drain, repeat procedure on next 3 days. On 5th day, drain & slice in 1/2" pieces. Combine sugar, spices, salt & vinegar. Bring to boiling & pour over cucumbers. Let stand 2 days. On 3rd day, bring to boil & seal in hot sterilized jars.

Barbara Neuschwanger

SWEET PICKLES

14 Lg Cucumbers

Wash cukes, put in container with lid & cover them with boiling water. Let stand 24 hours. Drain & repeat 3 more times. On 5th day, cut the cukes into 1/4" slices & pour the following syrup over them:

1 Qt Vinegar
2 Qt Sugar
2 T Mixed Spice
2 T Salt

Combine & boil above 5 minutes & pour boiling liquid over sliced cukes. Let stand 24 hours. Drain syrup & reheat to boiling again & pour over the slices. Repeat 2 more times. On 9th day, drain & heat syrup to boiling again. Place slices in syrup & let come to boil again. Fill hot jars & seal.

Erna Musick

REFRIGERATOR PICKLES

12 C Cucumbers, sliced
3 Med Onions, sliced
4 C Vinegar
1 1/4 t Tumeric
1 1/4 t Mustard Seed
4 C & just a little more Sugar
1/2 C Pickling Salt
1 1/4 t Celery Salt

Mix all well & pour over sliced cucumbers in jar. Do not seal. Put in refrigerator for 2 weeks. Just set lid of jar down & keep in refrigerator.

Bessie Wheeler

LIFE

Forenoon and afternoon and night ---
And day is gone;
So short a span of time there is
'Twixt dawn and evensong.

Youth --- middle life --- old age ---
And life is past;
So live each day that God shall say
"Well done," at last.

Edward Rowland Sill

He hath shewed thee, O Man, what is good; and what doth the Lord require of thee, but to do justly, and to love mercy, and to walk humbly with thy God?

Micah 6:8 KJV

PEANUT BUTTER POPCORN

3 Qts Popped Corn, keep warm in low oven.

Cook:

1/2 C Sugar
1/2 C Light Corn Syrup

for 5 minutes or until it comes to a boil. Remove from heat. Add:

1/2 C Chunky-style Peanut Butter
1/2 t Vanilla

Pour over warm corn.

Barbara Neuschwanger

ROASTED PUMPKIN SEEDS

Melt about 2 tablespoons of butter in saucepan. Add 1 cup of pumpkin seeds & stir coating them with butter. Spread seeds on a cookie sheet & salt well. Bake for 25-30 minutes at 300°.

Donna Morse

SOUR CREAM WALNUTS

Boil til soft-boil stage (or close to it) on medium heat: 1/2 cup sour cream & 1 1/2 cups sugar. Take off heat. Add 1 1/2 teaspoons vanilla. Mix in well. Add 2 cups or more walnut halves. Mix to coat. Put nuts on wax paper or foil & keep turning to keep coat on (if necessary).

Jan Zachary

Don't give up. Success is nothing but failure with a fresh coat of paint.

BAGNA CALDA (Italian Hot Sauce)

1-2 Cubes Butter
2-3 Cloves of minced garlic
1 Pt Half n' Half
1 Can Anchovies

Put all ingredients in a small saucepan. Bring to a slow boil, then simmer on low, stirring occasionally until sauce leaves a coating on spoon. It won't be thick. Dip cut-up vegetables in sauce. Keep sauce warming on stove & eat at stove--a good stand-up meal! Use a slice of french bread as a drip pan to catch any sauce.

No one is to put their mouth on the forks. Everyone is to pull off vegetables with their teeth without touching their fork!!

Suggested vegetables are:

Celery, Cabbage, Lettuce, Chinese Cabbage, Green Peppers, Mushrooms, Cucumbers, Artichokes, any vegetables, really.

Save sauce to heat up later & use for salad dressing on leftover vegetables.

Jerry Zachary

We often don't understand too much of what is in the Bible, because we do not obey what little we do understand.

Most people wish to serve God ----- but in an advisory capacity only.

HOMEMADE PIZZA DOUGH

1 Pkg Yeast
1 C Warm Water
2 T Sugar
2 T Oil
1 t Salt
3 C Flour

Mix all together, let rise 10 minutes. Then roll out. Makes good pizza, thick crust!

Mary Harris

SOFT PRETZELS

1 Pkg Yeast
1 1/2 C Warm Water
1 t Salt
1 T Sugar
4 C Flour
1 Egg, beaten
Coarse Salt

Sprinkle yeast into warm water, stir thoroughly. Add salt, sugar & flour. Mix & knead dough. Shape small amount of dough into letter, numeral, twists, etc. Place on greased cookie sheet & brush pretzels with beaten egg. Sprinkle with coarse salt. Bake for 12-15 minutes at 425°.

Becky Gardner

The rich and poor meet together: the Lord is the maker of them all.

Prov. 22:2 KJV

HOMEMADE NOODLES

2 Eggs, beaten to a froth
Sifted Flour
1/2 t Salt

Beat eggs, work in sifted, salted flour by spoonful until the dough refuses to take more flour. Dust a board with flour, knead the stiff dough briefly. Then start rolling from center to edges, until it is a thin sheet of lace-like texture. Roll up tightly & cut in shoelace strings & shake out each string to dry in the warm kitchen for a couple hours or more.

At dinner time, drop noodles into boiling broth or hot salted water & cook at rapid boil for 5-10 minutes. If cooked in water, remove with a slatted spoon & dress with butter. Serve in place of potatoes.

Irene Canfield

Think less of the power of things OVER you and more of the power of Christ IN you.

The best gift to your enemy is forgiveness; an opponent tolerance; a friend, your heart; your child, a good example; to all men, charity.

He that is slow to anger is better than the mighty; and he that ruleth his spirit than he that taketh a city.

Prov. 16:32 KJV

BROILED CHEESE BREAD SLICES

Use Sour Dough or French Bread slices
1 lb Soft Chiffon Margarine
1/2 lb Sharp Cheese, grated
1/4 lb Romano Cheese
1 t Worcestershire
1/2 t Garlic
1/2 t Paprika

Blend at room temperature. Broil on bread slices. Also good for a crisp snack on flour tortillas.

Judy Sollars

QUICK CORN STICKS

4 T melted margarine on a 10" x 15" cookie sheet. Mix 2 cups biscuit mix & 17-3/4 ounce can of cream style corn. Knead 15 strokes, flatten & cut into 1" x 3" strips. Roll in melted margarine & bake in same pan at 450° for 10 minutes. Makes 20 sticks. Eat hot!

Barbara Neuschwanger

It is the branch that bears the fruit,
That feels the knife
To prune it for a larger growth,
A fuller life.

Annie Johnson Flint

BLENDER MAYONNAISE

1 Lg Egg
1 T Vinegar
1/2 t Salt
1/4 t Dry Mustard
1/8 t Paprika
1/8 t Dash Cayenne
1 C Salad Oil
1/2 Pt Whip Cream or Cool Whip
1 t Lemon Juice

Put egg, vinegar, salt, dry mustard, paprika & cayenne in blender container & blend till mixed. With blender running slowly, gradually pour half of the salad oil into blender (when necessary, stop blender & use rubber spatula to scrape down sides). Add lemon juice to mixture in blender & slowly pour remainder of salad oil & whipping cream into the blender with the blender running slowly. Makes 1 1/4 cups.

Darlene Dunn

CONDENSED SWEETENED MILK
(Make Your Own)

Place 1/2 cup very hot water in blender, add 1 cup sugar & 1/8 cube oleo; blend well. Add 2 cups powdered dry milk slowly! Yields approximately 1 pint. Keeps well in refrigerator for at least 1 month. Will be little thin when first made, but thickens in little bit.

Arvilla Corey

It is not what you know; but what you do that counts.

TACO MIX

2 t Instant Minced Onion
1 t Salt
1 t Chili Powder
1/2 t Cornstarch
1/2 t Crushed dried Red Pepper
1/2 t Instant Minced Garlic
1/4 t Dried Oregano Leaves

Combine ingredients. Place on six-inch square aluminum foil & fold to seal edges. Just repeat recipe to make more packages. One recipe is enough seasoning for one pound of hamburger. Because all of the ingredients are dry, you can store the mix packages on your kitchen shelf.

When you're ready to make some tacos, brown one pound of hamburger with the taco mix. Add to four warm taco shells that are each filled with shredded lettuce and a couple of tomato slices. Sprinkle grated cheese on the top of the meat in each taco shell. You've got it made!

Arvilla Corey

COATING MIX

2 C Fine Bread Crumbs
1/2 C Flour
4 t Salt
4 t Paprika
2 t Poulty Seasoning
1 t Pepper
1/2 C Shortening

Combine bread cumbs, flour, salt, paprika, poultry seasoning & pepper in mixing bowl. Mix thoroughly. Cut in shortening until mixture resembles coarse crumbs. Place in covered container & store in refrigerator. Yield: 4 to 4 1/2 cups.

Arvilla Corey

SLOPPY JOE SEASONING MIX

1 T Instant Minced Onion
1 t Green Pepper Flakes
1 t Salt
1 t Cornstarch
1/2 t Instant Minced Garlic
1/4 t Dry Mustard
1/4 t Celery Seed
1/4 Chili Powder

Combine all ingredients. Place on six-inch square of aluminum foil and fold to seal edges. Repeat recipe to make as many packages as you need. One package is enough seasoning for one pound of hamburger.

When you're ready to make sloppy joes, brown one pound hamburger, add one package of seasoning mix & one cup of tomato sauce. Cook for 10-15 minutes to blend flavors. Serve over hamburger buns.

Arvilla Corey

RECIPE FOR "ETERNAL LIFE"

In large bowl, mix:
One measure of questions about life with equal amount of problems --- apparently unsolvable --- to yield an empty, unsatisfying life.
Set aside.

In separate bowl:
Put knowledge from Bible that you have a loving God.

Stir in:
Fact that you are sinful and, therefore, cannot have close relationship with God as planned when He created you.
Beat well.

Combine with:
Understanding that Jesus Christ paid for your sins on the cross so you can be in a right relationship with God.

Sift in:
Main ingredient: You. Personally ask Jesus to control your life.

Add:
Prayer --- asking forgiveness for your sins.

Mix in:
Quantity of faith that Christ now lives in you and thanksgiving for what He has done --- and will do --- for you.

Fold:
Contents into bowl of empty life. Mix well. Watch empty life disappear.

Result:
Abundant life here and the right to spend eternity in heaven. Keep fresh by adding regular doses of Bible study, prayer, witnessing and Christian fellowship. (Will then keep indefinitely.)

Contributed by:
Barbara Neuschwanger

A C K N O W L E D G M E N T S

BUZZ JOHNSON ... cookbook title

PAM SINKS ... organizing recipes

JEANNIE EVANS ... typing recipes

ART MORSE ... typing scriptures & sayings

LARITA PAULSEN ... design & illustration

DONNA MORSE ... layout & recipe organization

ELLA REPSCH & SAM RAMOS ... proofreading

PAM SINKS, ELLA REPSCH, LINDA CLARK, SAM & TERI RAMOS, ERNA MUSICK, RUSS & LEONA WARD, JUDY SOLLARS ... collating

I said to a man that stood at the gate of the year, "Give me a light that I might go safely into the unknown." And he said to me, "Go out into the darkness and put your hand into the hand of God. That shall be better to thee than a light and safer than a known way."